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Albion Chapter

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FAVORITE RECIPES



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Albion Chapter

—§—



FAVORITE RECIPES



—§—

Compiled by
MIRIAM E. KRENERICK
for the
THREE-QUARTERS-CENTURY CLUB
Albion Chapter

—§—

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THE ART CRAFT PRESS

—§—

CENTENNIAL EDITION

—§—

Printed by
ART CRAFT PRESS
Albion, Michigan

1932

T HIS BOOK is dedicated to the members and friends of the Three-Quarters-Century Club, Albion Chapter, whose interest and co-operation in this work have made these pages possible.

FOREWORD

A noted authority on foods has said that foods are cooked "to make them more digestible, to make them more palatable, to develop their flavor and to destroy germs." Science shows us that the kind of food an individual eats has much to do with his health and ability to work.

We all recognize the everyday service of food, and the need for variety and freshness. Let us not forget that simplicity should be the keynote in our daily menus. "We eat to live but we do not live to eat" is the motto of a majority of the human family, although a small percentage follows the converse of this statement.

This "Centennial Edition" is so named in memory of the early pioneers of Albion who made their first visible migration westward to what is now Albion, one hundred years ago. Many of their descendants living in Albion and vicinity today are numbered in the membership of this club. We pause a moment as we pay tribute to the influence of early pioneer cookery which leaves its indelible imprint on the pages of this book.

We would like to mention another volume, also "Centennial Edition," entitled "Milestones and Memories," compiled and published by the club at this time, which contains a brief resume of the first one hundred years' of history of Albion, (1831-1931,) and is dedicated to the memory of Albion's pioneers.

This collection of over four hundred Favorite Recipes has been contributed by members, relatives and friends of the Three-Quarters-Century Club, Albion Chapter. We call special attention to Memory Recipes for departed relatives, also old choice recipes, which have been in use in some families for several generations.

All are tried and tested recipes which even the most inexperienced cook can comprehend clearly on account of the convenient classification of topics and method of explanation given in preparing most of the articles.

We conclude with this excellent maxim, "Eat plenty, wisely, and waste nothing."

Miriam E. Krenerick.

TABLE OF CONTENTS

	Page
Beverages and Appetizers	5
Breads, Cereals and Rolls	8
Cakes and Cookies	28
Candies	65
Eggs and Cheese	67
Frostings and Fillings	72
Frozen Desserts	76
Jellies and Conserves	79
Meats	82
Pies and Pastries	95
Puddings and Custards	99
Relishes and Pickles	109
Salads	113
Salad Dressings	116
Sandwiches	118
Sauces	118
Sea Food	120
Soups	121
Vegetables	123
Miscellaneous	126

BEVERAGES AND APPETIZERS

5

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SWEET GRAPE JUICE

Wash grapes on the stems, pick off and measure into glass jars that have been well sterilized. In each quart jar use 1 heaping cupful grapes and 1 scant cupful granulated sugar, then pour in boiling water until it starts to run over edges of jar. Seal at once and invert to test for leaks. Keep in a dry cellar. It saves space to use 2 quart jars and they cost only a few cents more than quart jars.

George O. Ackley

PINEAPPLE EGG NOG

1 cup crushed pineapple
1 egg
1/8 teaspoon salt
2 teaspoons powdered sugar
Drain juice from pineapple, beat yolk and white of egg separately. To this yolk add 1/2 cup drained pineapple juice salt, sugar and 1/2 beaten egg white. Mix well and pour into tall glass. Heap remaining egg white on top and sprinkle with nutmeg. Increase recipe, according to number to be served.

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FRUIT COCKTAIL

Wash and hull 1 cup strawberries—cut all but 4 berries in half. Place berries in 4 sherbert or cocktail glasses. Sprinkle a teaspoon powdered sugar over each, then cover with crushed pineapple, allowing 1/3 cup for each service. Place 1 whole berry in center. Chill and serve either as an appetizer or dessert. Regulate recipe proportionately to number to be served.

Mrs. Elvira McGee

CHERRY COCKTAIL

2 cups canned cherries (pitted)
1 cup cherry juice
1/2 cup sugar
Stick cinnamon. Cloves.
1/4 cup orange juice
1 tablespoon lemon juice
Drain cherries. Boil cherry juice and sugar with few small pieces of stick cinnamon and whole cloves for 5 minutes. Add orange juice and lemon juice, strain and pour over cherries. Chill and serve in cocktail glasses.

Mrs. Alma Fitch

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ICED COCOA

6 tablespoon cocoa
4 tablespoons sugar.
Dash of salt
1 cup cold water
3 cups milk
Mix cocoa, sugar, salt and water in double boiler (upper part) and place over direct heat. Stir until smooth, boil 2 minutes. Place over hot water, and heat. Beat well, using rotary egg beater. Let cool and pour over cracked ice in glasses. Top each glass with 1 tablespoon whipped cream.

Elizabeth Boyd

DELICIOUS PUNCH

6 lemons
2 oranges
1 package jello (wild cherry)
4 to 6 cups sugar
Squeeze juices from lemons and oranges, add sugar and let set a while, so that sugar is pretty well dissolved in fruit juice. Then add about 3 quarts water. Regulate amount of sugar to taste according to tartness. Dissolve jello in 1 quart boiling water, cool thoroughly, then add to liquid making about 1 gallon of punch. Strain if desired. Chill by putting in ice box or adding cracked ice. Any flavor of jello preferred may be used and cold tea spiced with cloves may be added if desirable, but if so, do not use as much water in proportion to amount of cold tea added. Will serve 16 to 20.

Miriam E. Krenerick

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AMBULANCE

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WHITE BREAD

(Sponge Method)

- 1 cake Fleischmann's yeast
- 2 tablespoons sugar
- 6 cups (1½ qts.) lukewarm water
- 18 cups (4½ qts.) sifted flour
- 2 tablespoons melted fat
- 1 tablespoon salt

Dissolve yeast and sugar in 1 qt. lukewarm water; add 1½ quarts of flour, or sufficient to make a sponge. Beat well. Cover and let rise in a warm place 1½ hrs. When well risen add remaining lukewarm water, fat, salt, and remainder of flour, or enough to make dough easily handled. Knead thoroughly; Place in greased bowl. Cover and let rise 1½ to 2 hrs. When light, mould into loaves and place in well greased baking pans; cover and let rise again for 1 hour. When light, bake 45 to 60 minutes.

Mrs. N. D. Beedon,
Homer, Mich.

WHITE BREAD

(Quick Method)

- 2 cakes Fleischmann's yeast
- 2 tablespoons sugar
- 1 quart lukewarm water
- 2 tablespoons of lard or butter melted
- 3 quarts sifted flour
- 1 tablespoon salt

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add salt and balance of the flour or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowls, cover and set aside in a moderately warm place, free from draft, until light,—about 1½ hours.

Mould into loaves. Place in well-greased bread pans, filling them half full. Cover, let rise one hour or until double in bulk. Bake 45 to 60 minutes. If a richer loaf is desired use milk in place of part or all of the water.

Makes 8 large loaves.

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WHITE BREAD

(Over-night method)

- 1 cake Fleischmann's yeast
- 2 quarts water
- 2 tablespoons sugar
- 2 tablespoons lard or butter, melted.
- 6 quarts sifted flour
- 2 tablespoons salt

Dissolve yeast and sugar in the water, which should be lukewarm in winter and cool in summer, add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make moderately firm dough and the salt. Knead until smooth and elastic. Place in well-greased bowl and cover. Set aside to rise over night, or about nine hours. In the morning, mould into loaves. Fill well greased pans, half full, cover

and let rise until light, or until loaves have doubled in bulk which will be in about 1½ hrs. Bake 45 to 60 minutes. Makes 6 large loaves.

Mrs. Matilda Mills

YEAST BREAD

- 6 pretty good sized potatoes
 - Boil and mash fine
 - 2 cups flour
 - 1/3 cup sugar
 - 1/3 cup salt
 - 2 quarts or more of water
- Dissolve yeast cake, put in when water is warm. Stir. Let rise until next day in summer, or two days in winter. Mix all this with flour to good dough for 20 or 30 minutes. Mould into loaves, let rise and bake.

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QUICK ROLLS

- ½ pint milk
- 3 tablespoons butter
- 1 teaspoon lard
- 1 tablespoon sugar
- 1 egg
- 1 cake compressed yeast
- Pinch of salt

Heat the milk, then add sugar, butter and lard. When the milk has cooled, add yeast, egg and salt. Beat this mixture well. Stir in enough flour to make the dough stiff, then beat again. Cover and put in a warm place for 2 or 3 hours. When light, roll out, cut with biscuit cutter. Fold over with small lump butter between. Put in pan for an hour or so, then bake 30 minutes.

Mrs. R. C. Bretz

DINNER ROLLS

- 1 cake compressed yeast
- 1 cup milk scalded
- 1 tablespoon sugar
- 3 cups sifted flour
- 1 egg white
- 2 tablespoons lard or butter, melted
- ½ teaspoon salt

Dissolve yeast and sugar in luke warm milk, add 1½ cups flour, beat until smooth, then add white of egg well beaten, lard or butter, remainder of flour or enough to make a moderate firm dough, and the salt. Knead and place in well-greased bowl, cover and set to rise about 2½ hours. Mould into rolls, raise ½ hour, grease on top with butter. Bake about 10 minutes in hot oven.

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ROLLS

- 1 cake compressed yeast soaked in ½ cup water
- 1 cup scalded milk
- 2/3 cup Crisco
- ½ cup sugar
- 1 cup mashed potatoes
- 2 eggs. Salt

Mix quite stiff with flour and beat well. Let rise and mix on board. Place in refrigerator. Pinch off rolls as needed, let rise and bake at 400 degrees. Will keep several days.

Mrs. E. M. Brigham, Sr.
Battle Creek, Mich.

ICE BOX ROLLS

- 2 cups boiling water
 - ½ cup sugar
 - 1 tablespoon salt
- Combine, cool to lukewarm. Soften 2 cakes yeast in ¼ cup water. Add 1 teaspoon sugar.

Stir into first mixture. Add 2 beaten eggs and 4 cups flour. Beat well and stir in 3 or 4 cups flour. Do not knead, cover and put in ice box, or in a cool place until wanted for baking and serving.

Shape and put into pans to double, about 3 hours before baking. Use as much as needed and return to ice box. Will keep 5 to 7 days.

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BRAN BREAD

- 1 egg
 1/4 cup sugar
 2 cups bran (not package bran get it fresh from mill.)
 1 cup white flour
 2 tablespoons of sour cream or lard.
 1 1/2 cups sour milk
 1 teaspoon soda and little salt
 Stir all together and bake slowly 30 minutes.
 Mr. and Mrs. Henry Austin

GRAHAM BREAD

- 3 cups graham flour
 2 cups milk, sweet or sour
 2/3 cup sugar
 1 tablespoon molasses
 1 egg
 Shortening, size of a walnut
 2 level teaspoons soda if sour milk is used, baking powder if sweet is used
 1 level teaspoon salt
 This makes one large loaf or two small ones.
 Mrs. Adelaide Worcester

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GRAHAM BREAD

- 2 cups sour milk
 1/2 cup sugar
 1 cup raisins
 2 teaspoons soda
 2 1/2 cups graham flour
 1/2 teaspoon salt
 Stir all together and bake slowly
 Delos D. Snyder

GRAHAM BREAD

- 2 cups sour milk
 1 teaspoon soda (level)
 1/2 cup molasses
 1 cup white flour
 2 cups graham flour and raisins. Salt
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GRAHAM BREAD

- 1 cup soft yeast
 1 1/3 cups white flour
 Stir together and let rise.
 When light add—
 2 cups warm water
 1 1/2 cups ~~warm water~~ *sugar*
 1 level teaspoon salt
 1 level teaspoon soda
 Dissolve in a little water.
 5 cups graham flour
 Put in tins and let rise till double in bulk and bake 45 minutes in moderate oven.
 This makes two loaves. If you are making white bread use a little of the bread sponge instead of the yeast and white flour.

Estella M. Elmer

NUT BREAD

- 2 eggs
 1 cup sugar
 2 cups milk
 2 cups graham flour
 2 cups white flour
 1 cup English walnut meats
 4 tablespoons baking powder
 1/2 teaspoon salt
 Place in 2 small bread pans and let stand 25 minutes. Bake in slow oven
 Ellen Wartman

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NUT BREAD

2½ cups flour
 2½ teaspoons baking powder
 ½ teaspoon salt
 ½ cup sugar
 Sift 3 or 4 times together
 ½ cup nut meats
 1 cup milk
 1 egg added last
 Bake in oven 350 F
 Mrs. Russell Zimmerman

NUT BREAD

1 egg
 ¾ cup sugar
 1 cup sweet milk
 1 cup English walnut meats
 4 cups flour
 4 level teaspoons baking powder
 ¼ teaspoon salt
 Form in 2 loaves. Let stand to rise 40 minutes. Bake 40 minutes
 Mrs. Robert E. Brown

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NUT AND RAISIN BREAD

1 scant cup sugar
 1 egg
 1½ cups sweet milk
 4 teaspoons baking powder
 4 cups flour
 2/3 cup nut meats
 ½ cup raisins.
 Salt.

Mrs. J. E. Mac Kenzie

CORN BREAD
(Very Old Recipe)

4 cups sour milk
 1 cup molasses
 4 cups corn meal
 2 cups flour
 1 tablespoon soda
 1 teaspoon salt
 Steam in baking powder cans about two hours.
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CORN BREAD

2 cups corn meal
 2 cups white flour or 1 cup graham, 1 cup rolled oats
 1 egg
 ½ cup sugar or molasses
 1 teaspoon soda
 1 teaspoon salt
 1 cup buttermilk
 1 cup sweet milk
 Steam 1½ hours, bake ½ hour

Mrs. W. C. Bornor

CORN BREAD

1 pint water
 1 egg
 1 tablespoon lard
 1 tablespoon salt
 1 cup sugar
 1 pint bowl white bread sponge.

Boil the water and thicken with corn meal as for mush. Boil 15 minutes and let cool. Then add sugar, lard, egg and sponge. Mix thoroughly. Add enough wheat flour to mould into loaves. Put in round cans, not quite half full and let raise. Bake 40 minutes.

Mrs. Sarah Morrow

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JOHNNY CAKE (Old Recipe)

- 1 cup corn meal
- 1 cup white flour
- 1 cup sour milk
- 3 tablespoons melted shorten-
ing
- 1 teaspoon (level) salt
- 1 good teaspoon soda
- 1 egg

Beat thoroughly
Mrs. Wilhelmina Krenerick

1 teas. Baking P

GRAHAM GEMS

- 1 cup thick sour milk cream
- 2 tablespoons sour milk
- $\frac{1}{2}$ cup sugar
- 1 egg
- 1 teaspoon soda
- Graham flour not sifted.
- Mix soft into pats

Mrs. J. A. Zimmerman

JOHNNY CAKE (Old Recipe)

- 1 egg
- $1\frac{1}{4}$ cups sour milk
- 1 teaspoon soda
- 2 tablespoons butter
- 3 tablespoons sugar
- $\frac{1}{2}$ cup flour
- $1\frac{1}{2}$ cups corn meal
- $\frac{1}{2}$ teaspoon salt

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GRAHAM GEMS

- 1 tablespoon sugar
- 1 tablespoon lard
- 1 teaspoon salt
- 1 cup buttermilk
- $1\frac{1}{2}$ teaspoons soda
- 1 teaspoon baking powder
- $1\frac{1}{2}$ cups graham flour
- $\frac{1}{2}$ cup white flour
- 1 tablespoon molasses

Mix sugar, lard and salt to-
gether, add sour milk and soda,
molasses and dry ingredients.
Bake in rather hot oven.

Mrs. Carl McClure

ONE EGG MUFFINS

- 4 teaspoons butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- $1\frac{1}{2}$ cups milk
- $2\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons baking powder
- Cream, butter and sugar
- Add egg, well beaten. Add
flour, mixed and sifted with
baking powder and salt, alter-
nately with milk. Bake in mod-
erate oven.

Miss Dorothy Reynolds

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MUFFINS

Mix and sift
1½ cups flour
¾ teaspoons salt
3½ teaspoons baking powder
Cut in 3 teaspoons lard.
Add 1 cup milk (½ water can be
be used). Mix quickly and bake
in gem pans in (400 F) oven.

Mrs. Carrie Ott

POTATO FLOUR MUFFINS

4 eggs
1 teaspoon baking powder
2 tablespoons ice water
Pinch of salt
1 tablespoon sugar
½ cup white potato flour.
Beat whites of eggs very
dry and stiff. Add salt and su-
gar to beaten egg yolks and
fold into the whites. Sift flour
and baking powder twice, add
and beat thoroughly into egg
mixture. Add ice water last.
Bake in moderate oven 15 or
20 minutes.

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SOUR MILK BISCUITS

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons shortening
½ teaspoon soda
¾ cup sour milk
Mix and sift flour, baking
powder and salt. Cut in short-
ening. Mix soda with sour milk.
Add slowly to the flour mixture
and mix to a soft dough. Roll
out on slightly floured board to
½ inch thickness and cut with
biscuit cutter. Bake in quick
oven 10 to 15 minutes. Baking
power may be omitted if desired.

Mrs. Elvira McGee

BAKING POWDER BISCUITS

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
4 tablespoons shortening
¾ cup milk
Sift flour before measuring
Mix and sift dry ingredients
thoroughly. Cut in shortening.
Add milk. Handle as little as
possible. Put out on floured
board to ½ inch thick and cut
with biscuit cutter. Bake in hot
oven 10 or 15 minutes. When
baked remove from pan im-
mediately.

Mrs. Alma Fitch

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**MOTHER'S CHEESE
BISCUITS**

2 cups pastry flour
4 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
2 to 4 tablespoons butter lard
or other fat.
 $\frac{1}{3}$ cup finely grated cheese.
Milk, or milk and water,
about $\frac{2}{3}$ cup.

Mix dry ingredients and sift
into mixing bowl. Add fat and
work it into dry ingredients by
means of fork or finger tips.

Add enough liquid to make
a soft dough, cutting it into
dough by means of knife.

Bake in slightly greased pan
at temperature of 475 degrees
for 10 or 20 minutes. Very good.

In memory of my mother,
Mrs. Ida Spear.

Grace Spear

**TO COOK OAT MEAL
(To live 85 years)**

Put in upper part of double
boiler

2 cups boiling water
 $\frac{1}{2}$ teaspoon salt
1 cup rolled oats

Leave over direct heat one
minute. Then place in lower part
containing boiling water. Cook
hasty oatmeal 10 minutes. Cook
other oatmeal $\frac{1}{2}$ to 1 hour

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BISCUITS**

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them 50 years ago. We used a
Dutch oven which is a skillet
about 10 or 12 inches across
and $3\frac{1}{2}$ or 4 inches deep with a
heavy cast iron cover. We had
a butter crock to mix our dough
in, kept it covered with a pie
tin with wire across the top.

Stir flour and water together
and let stand a few days until
sour. Put amount flour you think
you will need into the mixing
pan, mix soda with flour dry,
add a little salt. Make an open-
ing in center and pour in sour

dough, holding back enough to
mix another new batch, and
mix new batch as soon as done
baking. We would stir in flour
until stiff enough to mix with
the hands, then squeeze dough
out with thumb and fingers,
making small biscuits, even size,
place around next to outside of
oven first, then fill in the mid-
dle. In the meantime have cov-
er heating on the fire. Pull out
some coals, set the oven on,
put cover on and put few coals
on cover. I hunted buffalo five
years in the West beginning in
the fall of 1876 and this is the
way we made our biscuit.

Charles Billinghamurst

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1. CORN MEAL MUSH

- 4 cups boiling water
- 1 cup corn meal
- 1 teaspoon salt

Mix ingredients in dish and cook directly over flame, boiling for 5 minutes and stirring occasionally. Then finish cooking in double boiler over boiling water, about 25 or 30 minutes.

W. A. Krenerick

2. CORN MEAL MUSH FOR FRYING

- 2 cups corn meal
- 2 tablespoons flour
- 2 tablespoons salt
- 2 cups cold water
- 1 quart boiling water

Mix dry ingredients, add cold water, mix thoroughly. Stir mixture into boiling water, and cook 10 minutes directly over flame, remove and complete cooking in double boiler, then pour into molds to cool. Slice thin and fry in butter or meat drippings.

W. A. Krenerick

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COFFEE CAKE

- 1st mixture
- 1 tablespoon sugar
- 2 tablespoons warm water
- 1 yeast cake
- 2nd mixture
- 1 cup hot milk. Pour over
- 1½ cups flour
- Mix two mixtures and let stand 1 hour. Then add:-
- ¼ cup butter
- ½ cup sugar
- ½ teaspoon salt
- 2 eggs, well beaten
- 2 cups flour
- Let stand 2 hours and then bake 20 minutes.
- Harriet Borst, Marinette, Wis.

COFFEE CAKE

- 2 cups brown sugar
- 1 cup butter, or other shortening
- 1 cup molasses
- 1 cup strong coffee or buttermilk
- 4 eggs
- 1 teaspoon soda
- 2 teaspoons cinnamon
- 2 teaspoons cloves
- 1 teaspoon nutmeg
- 1 lb. each of raisins and currants, or as much fruit as you choose
- 4 cups flour
- Make two loaves
- Mrs. W. C. Bornor

Greetings to the Three Quarters Century Club

from

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SPANISH BUNS

- 1 pint flour
- 1 pint brown sugar
- 1 cup sweet milk
- 1 cup butter
- 4 eggs, well beaten
- 1 tablespoon cinnamon
- 1 scant teaspoon allspice
- 1 teaspoon soda
- 2 teaspoons cream of tartar
- Bake in large dripper, cut in squares. When cold, frost. These will keep three weeks.
- Ida A. Clark

FRITTERS

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 cup sweet milk
- 2 eggs beaten and added lastly
- Drop by tablespoon in hot lard. Serve with syrup.
- Mrs. T. L. Callahan

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WAFFLES

- 2¼ cups flour
 3 teaspoons baking powder
 ½ teaspoon salt
 3 tablespoons lard
 ½ cup sugar
 2 beaten eggs
 1½ cups milk

Mix dry ingredients, add eggs, melted lard and milk. Beat. Fry on well greased waffle iron. Serve with syrup.

Mrs. George P. Brown

CORN MEAL GRIDDLE CAKES

- 1½ cups boiling water
 ½ cup corn meal
 ½ teaspoon salt
 Boil five minutes
 1¼ cups sweet milk
 2 cups flour
 1/3 cup sugar
 1½ tablespoons baking powder
 1 egg

Mrs. Charles Pomeroy,
 Homer, Michigan

STATLER HOTEL PANCAKES

- 2 cups flour
 1 tablespoons sugar
 2½ teaspoons baking powder
 2 eggs, Salt
 Milk to make quite a thin batter

Mrs. Julia Brunner

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FRENCH PANCAKES

- 1 cup milk
 1 egg
 ½ teaspoon salt
 2 tablespoons sugar
 1½ to 2 cups flour
 Stir well and fry on hot griddle (or in hot frying pan). Make the size of griddle. When done place on plate. Spread jelly and roll. Then sprinkle with powdered sugar.

Mrs. Earl Eagan

COCOA DOUGHNUTS

- 1 cup sugar
 ½ cup cocoa
 3 tablespoons lard
 1 teaspoon vanilla
 1 teaspoon cinnamon
 2 eggs
 1 cup sour milk
 1 teaspoon soda dissolved in

- a little hot water
 ¼ teaspoon salt
 Beat well the sugar, cocoa, lard, eggs, vanilla, cinnamon and salt; add sour milk and soda, add enough flour to make dough right consistency to roll. Cut with doughnut cutter and fry in deep fat. Just before serving dip in powdered sugar.

Mrs. J. E. Mac Kenzie

DOUGHNUTS

- 1 full cup sugar
 2 eggs
 1 cup sour milk
 3 tablespoons shortening (melted)
 1 teaspoon soda
 1 teaspoon baking powder
 Mix all, roll and form. Fry in hot lard. Very good.

Mrs. Adelaide Worcester

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Hazel Van Horne Albion, Michigan 117 E. Walnut

DOUGHNUTS

- 1 cup sugar
3 tablespoons melted butter
2 eggs
Beat all together well. Add very slowly one cup sweet milk
 $\frac{1}{2}$ teaspoon salt
3 heaping teaspoons baking powder
Flour to roll out soft
Fry light brown. Dip in powdered sugar

Helen O. Eldridge

RAISED DOUGHNUTS

- 2 cups bread sponge
 $\frac{1}{2}$ cup sugar
3 tablespoons (level) shortening

Flour to make a loaf, not too hard. Let raise twice its bulk. Roll, cut in squares or rings. Let rise twice their bulk. Drop in hot fat, as any doughnut.

Mrs. Wilhelmina Krenerick

FRIED CAKES

- 2 eggs
1 cup sugar
4 tablespoons melted butter and lard
1 cup sour milk
1 teaspoon soda in the sour milk
1 teaspoon baking powder
Salt and nutmeg

Mrs. Susan Beckwith

Mrs. Hazel Boone

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FRIED CAKES

- 2 eggs
1 cup sugar
3 tablespoons melted butter
1 cup sweet milk
3 teaspoons baking powder
Season with nutmeg
Flour to roll

Mrs. Jo Gray

FRIED CAKES

- 2 eggs
 $1\frac{1}{2}$ cups sugar
1 cup warm mashed potatoes
1 cup sweet milk
4 cups flour
4 teaspoons baking powder
Salt and nutmeg to taste
Fry in home rendered lard.

Mrs. M. E. Talmage

POTATO FRIED CAKES

- $4\frac{1}{2}$ cups flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg
 $\frac{1}{4}$ teaspoon soda
3 eggs
1 cup sugar
1 cup potatoes
3 tablespoons butter
 $\frac{3}{4}$ cup thick sour milk

Mix flour, baking powder, salt, nutmeg and sugar together. Add beaten eggs to warm mashed potatoes (not hot). Combine the two mixtures and add sour milk, in which soda has been dissolved. Mix thoroughly, roll out to $\frac{1}{2}$ inch thickness, cut with cutter and fry in hot deep fat.

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POTATO FRIED CAKES

- 1 cup sugar
- 1 cup mashed potatoes
- 2 eggs
- 2 tablespoons melted shortening
- $\frac{3}{4}$ cup sweet milk
- 4 teaspoons baking powder
- 3 cups flour, salt and nutmeg to taste.

Mrs. Carl McClure

ANGEL FOOD

- $1\frac{1}{4}$ cups sugar
 - 1 cup sifted cake flour
 - 1 level teaspoon cream of tartar, Sift this seven times
 - 1 measuring cup filled with egg whites and one extra to run over, beaten stiff
 - $\frac{1}{2}$ teaspoon salt in egg whites
- Fold in carefully. Vanilla or almond flavoring.

Mrs. Max Dupark

ANGEL FOOD CAKE

- 11 egg whites
- $1\frac{1}{2}$ tumblers white sugar
- 2 teaspoons cream of tartar
- 1 teaspoon flavoring
- 1 tumbler flour sifted four times before measuring
- Salt

Beat egg whites and salt until stiff, add cream of tartar, beat, add sugar, a small amount at a time. Beat well. Fold in flour and flavoring. Bake in slow oven 55 or 60 minutes.

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YELLOW ANGEL FOOD

- $1\frac{1}{2}$ cups granulated sugar (sifted twice)
- 4 egg yolks
- 1 teaspoon cold water, beat all together 10 minutes
- Add:-
- $\frac{1}{2}$ cup boiling water
- $1\frac{1}{2}$ cups flour (sifted twice)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cream tartar
- Vanilla

Beat well and fold in 4 stiffly beaten whites. Bake 50 to 60 minutes in ungreased angel food tin.

Mrs. C. S. Darling

"HARD TIMES" LAYER CAKE

The success of this cake depends on how it is put together which is as follows: Thoroughly blend together:

- 1 cup sugar and
- 1 tablespoon butter, then add
- 2 cups flour and
- 2 teaspoons baking powder sifted together.

Mix until all crumbly. Then add 1 scant cup sweet milk. Fine with whipped cream, or when warm, as a pudding with sauce.

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WHITE CAKE

- 1½ cups sugar
- 2 eggs
- 4 tablespoons melted butter
- 1 cup sweet milk
- 2½ cups flour (use Swansdown flour if possible)
- 3 teaspoons baking powder
- Flavoring
- Bake in layers or loaf
- Mrs. Marian DePue

WHITE CAKE

- 1 cup sugar
- ¼ cup butter
- 2/3 cup milk
- 1½ cups flour
- 2½ teaspoons baking powder
- 2 whites of eggs beaten stiff
- Flavor with vanilla
- Mrs. Betsey H. Weldon

MY MOTHER'S CUSTARD CAKE (Good)

- 1 cup sugar
- 1½ cups sweet milk
- 2 cups flour
- 1 tablespoon butter
- 2 teaspoons baking powder
- 1 egg white. Flavoring
- Custard Filling
- ½ cup sugar
- 1 cup sweet milk
- 2 teaspoons flour
- 1 egg yolk. Flavoring
- Combine sugar and butter, add milk, then flour and baking powder, stir up well and lastly stir in beaten egg white, then beat mixture well. Suitable for layer cake or cup cakes.
- In memory of Mrs. Carrie I. M. Brown, Born Nov. 10, 1861 Died May 14, 1912.
- Miriam E. Krenerick, (Mrs. W.A.)

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LEMON CAKE

- 1 cup sugar
- 3 whites of eggs
- ¼ cup butter
- ½ cup milk
- 1½ cups flour
- 2 teaspoons baking powder
- Lemon extract
- Filling
- 1 cup sugar
- 1 cup water
- 1 teaspoon corn starch
- 1 lemon
- 1 egg

Mrs. Archie Carris

NEVER-FAIL WHITE LAYER CAKE

- 1½ cups sugar
- ½ cup butter
- 1 cup sweet milk
- 2½ cups flour
- 2 teaspoons baking powder
- 4 egg whites beaten stiffly.
- Mrs. Mary R. Pratt

INEXPENSIVE CAKE

- 1 cup sugar blended with butter, size of egg
- 2½ cups flour
- 3 teaspoons baking powder sifted with flour
- 2 egg whites beaten stiff or 1 whole egg. Flavor.
- Bake in layers or loaf for plain white cake.
- Emma M. Durkee

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POOR MAN'S ANGEL FOOD CAKE

Sift 4 or 5 times
1 1/4 cups flour
1 cup sugar
1 teaspoon baking powder
Pinch salt
Add
3/4 cup boiling milk, then 2
whites of eggs beaten stiff.
Flavor with vanilla. Bake as
Angel Food

Delos D. Snyder

GOLD CAKE

2 cups sugar
3/4 cup butter
cream sugar and butter
1 cup sweet milk
5 egg yolks (beaten stiff)
4 cups flour
2 teaspoons baking powder
Lemon, vanilla or almond
flavoring.

SILVER CAKE

Made same as Gold Cake
with one exception, use 5 egg
whites instead of 5 yolks. Makes
a nice marble cake, also, by
dropping alternately into a dish
a spoonful of gold mixture upon
the silver mixture, and so on
until cake batter is all used.
Bake in a moderate oven.
Mr. and Mrs. John N. Vroman

YELLOW SPONGE CAKE

1 1/2 cups flour
2 level teaspoons corn starch
1 1/2 cups sugar
5 eggs
9 tablespoons hot milk
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons lemon juice
1/2 teaspoon lemon extract
Bake in 9 inch tube basin
Ida A. Clark

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FRENCH SPONGE CAKE

1 cup sugar
3 eggs
2 tablespoons milk
1 1/2 cups flour
2 teaspoons baking powder
Bake in square tins, two
layers split, when cold make a
four layer cake.

BOILED ICING

1 cup sugar
1 tablespoon water
Pour over beaten white of
egg
1 pint milk
2 tablespoons corn starch
Beaten yolks of 2 eggs
Then stir in hot milk and
add 1/2 cup butter, 1 tablespoon
vanilla. When cool, spread be-
tween layers.

Mrs. Wickens-Fish

TILDEN CAKE (Excellent)

1/2 cup butter
2 cups sugar
1 cup sweet milk
3 cups flour
1/2 cup corn starch
4 eggs
2 teaspoons baking powder
2 teaspoons lemon extract
Mrs. Agnes B. Creps

QUICKLY MADE CAKE

Break two eggs in cup and
fill up with sour cream
1 cup sugar
1 1/2 cups flour
2 teaspoons baking powder
Stir all together without
separating eggs. Makes a nice
loaf, or two - layer cake
Mrs. Henry Austin

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ICE BOX CAKE

1/2 lb. sweet butter
3 eggs
Pinch salt
2 cups confectioner's sugar, heaping
1 large can shredded pineapple, or 2 medium sized cans
1/2 cup candied cherries cut fine
1 cup chopped nut meats
3 doz. lady fingers. Cream butter and add sugar mixing thoroughly. Add unbeaten eggs and salt and mix well. Drain pineapple thoroughly. And add to mixture, then add cherries and nuts. Use cake pan with removable bottom. Split lady fingers and line bottom and sides of pan then put in a layer of mixture and then another layer of

lady fingers until all is used. Place in ice box and let set for 24 hours, and when ready to serve remove from pan, cut like cake, and serve with whipped cream.

Charles E. Sherrow

SOUR MILK CAKE

1 scant cup sugar
Butter size of an egg, beaten until creamy. Add
1 egg and beat well, then add
2/3 cup buttermilk, or sour milk will do, and
1 1/2 cups flour
1 teaspoon soda stirred in
1 teaspoon baking powder in flour. Flavor to taste. This makes a two layer or small loaf cake.

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FANNY'S CAKE

1 cup sugar
2/3 cup butter
2 1/2 cups flour
2 eggs
2/3 cup milk
3 teaspoons baking powder
Season with lemon. Put all in a dish without beating. Then stir until smooth and creamy. Bake in a loaf.

Mrs. Don Harrington

YELLOW CAKE

6 egg yolks well beaten
1 cup sugar, add a little at a time, continue to beat, then add
1/2 cup boiling water, beat well.
1 1/2 cups flour, sifted before measuring

2 teaspoons baking powder
Pinch salt.

Bake in ungreased pans in a hot oven. This can be used as layer or loaf cake. Put it together just as it is written.

Ella Groff Hall

GOOD LAYER CAKE

1 1/2 cups flour measured before sifting
1 cup sugar
2 teaspoons baking powder sifted together. Break
2 eggs in a cup
Fill the cup with sweet milk or water and pour into dry ingredients. Add
5 tablespoons melted butter
Makes three layers.

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CREAM CAKE

- 2 eggs in large coffee cup filled with sour cream. Beat thoroughly.
- 1 cup sugar
- 1½ cups flour
- 1 teaspoon baking powder
- 1 small teaspoon soda
- Bake in moderate oven, make into patties or loaf.

Mrs. Wilson Cooley

SOUR CREAM CAKE

- 1 cup sugar
- 1 cup sour cream
- 2 eggs
- Pinch of salt
- 2 cups flour
- 1 level teaspoon soda
- 1 heaping teaspoon baking powder.
- Vanilla

Mrs. Earl Yinger

TOURIST LAYER CAKE

- 4 eggs
- 2 cups sugar
- 1 cup milk (full)
- 3 cups flour
- 2 teaspoons baking powder
- ¾ cup butter

Mrs. Elizabeth Pomeroy
St. Petersburg, Florida, and
Albion, Michigan

CREAM SPONGE CAKE

Break 2 large eggs into a teacup and fill cup with sweet cream. Add 1 cup sugar, a little salt, beat all together, then add 2 cups sifted flour and 2 teaspoons baking powder and flavoring.

Bake in two layers and use whipped cream between layers and for top.

Helen O. Eldridge

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WHIPPED CREAM CAKE

- 1 cup whipping cream
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1½ cups cake flour
- 2 teaspoons baking powder
- ½ teaspoon salt

Whip the cream until slightly thickened but not stiff enough to hold a peak. Fold in the sugar, then the beaten eggs and vanilla. Add the flour, which has been sifted with the baking powder, and salt. Mix only until smooth. Place in 2 small layer cake pans or in 1 shallow loaf pan and bake in a moderate oven of 350 to 375 degrees. Cool and ice with boiled or fudge icing. Makes a delicious cocoanut cake if boiled icing is

used and a generous amount of cocoanut is sprinkled over the surface.

Mrs. R. C. Bretz

ONE EGG CAKE

- 1 cup sugar
- 1 egg
- ¼ cup shortening
- 1 cup sweet milk
- 1 teaspoon vanilla
- 3 teaspoons baking powder (level)
- 2 cups flour
- ½ teaspoon salt

Cream shortening, add sugar slowly, add well beaten egg, flavoring, and salt. Sift together flour and baking powder, add alternately with the milk to the mixture. Bake either as a loaf or layer cake.

William E. Rhodes

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BANANA CAKE

- 1½ cups white sugar
- ½ cup butter
- 2 eggs
- 2 bananas (mashed)
or about 1 cup bananas
- 4 tablespoons sour milk
- 1 teaspoon soda
- 2 cups flour
- 1 cup nuts
- 1 teaspoon vanilla

Cream, sugar and butter. Add unbeaten eggs and sour milk. Beat well. Add mashed bananas. Sift together flour and soda, and mix with nuts. Add to first mixture and after beating well, put in vanilla. Bake 40 minutes in moderate oven.

Mrs. L. B. Wickham

GOOD CUP CAKES

- 2/3 cup butter
- 2 cups sugar
- 4 eggs
- 1 cup milk
- 3¼ cups flour
- 4 teaspoons baking powder
- Mace, or vanilla flavoring.

Put butter and sugar in bowl and stir until well mixed, add egg well beaten, then milk and flour mixed and sifted with baking powder and mace. This recipe makes a good layer cake also.

Laura C. Birdsall

Harry D. Morse

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CRUMB CAKE

- 2 cups brown sugar
- 2 cups flour
- ½ cup butter
- 1 teaspoon nutmeg
- Mix as for pie crust, save out ½ cupful. Add to the remainder
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda
- ½ teaspoon baking powder
- Beat well. Put in a deep square pan and sprinkle the crumbs saved out over top of cake. Put in oven and bake.
- Chloe A. Davison

PORK CAKE

- 2 cups sugar
- 1 cup molasses
- 1 cup sour milk
- 1 lb. pork minced fine
- 1 lb. raisins
- 4 eggs
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- Stir as fruit cake, will keep six months.
- Mrs. Susan Beckwith

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MARBLE CAKE (Light Part)

- 1½ cups white sugar
- ½ cup butter
- ½ cup sweet milk
- 2 teaspoons baking powder
- 4 egg whites
- 2½ cups flour
- ½ teaspoon flavoring
- (Dark Part)
- 1 cup brown sugar
- 4 egg yolks

- ½ cup molasses
- 2½ cups flour
- 1 cup butter
- ½ cup sour milk
- ¼ teaspoon soda
- ½ teaspoon, each, cloves, cinnamon, nutmeg.
- Combine ingredients as for two separate cakes. Fold the light mixture into the dark. Pour into large fruit cake pan and bake.
- Mrs. A. W. Harper

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OLD FASHIONED JELLY ROLL

- 2 eggs
- 1 cup sugar
- 4 tablespoons cold water
- 1 cup flour
- 1 teaspoon Royal baking powder.
- ½ teaspoon salt

Currant or other jelly. Separate eggs; beat yolks, add sugar slowly and cold water, beating continually, mixing well but not beating. Fold in stiffly beaten egg whites. Spread very thin in one large greased oblong pan or two small ones. Bake in moderate oven about 10 minutes. Turn out on damp cloth sprinkled with powdered sugar.

Quickly trim off crusty edges; spread with jelly and roll up in cloth while still warm. When cool remove to plate and sprinkle with powdered sugar.

Calvin Abbott

RAISIN PUFFS

- 1 egg
- ¼ cup butter
- ½ cup sugar
- ½ cup milk
- 1 cup flour (or little more)
- ½ teaspoon baking powder

Put batter in cups. Fill with raisins, nuts, figs, or fruit of any kind. Cover with batter and steam.

Mrs. Marian DePue

Parker Inn Beauty Shop

CLARA FALL

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PARKER INN

Albion

MOTHER'S CREAM PUFFS

- 1 cup hot water
- ¼ teaspoon salt
- 3 large, or 4 small eggs
- 1 cup flour
- ½ cup butter

In making this paste, measure the water and add the butter and salt to it. Place over fire and heat gradually. As soon as the butter has melted, bring quickly to a boil and add flour all at one time. Stir briskly and constantly until it begins to leave the edge of the pan.

Remove at once and stir until smooth and velvety. Much stirring helps to make puffs light. Set aside to cool (herein lies the secret of having the puffs larger) Cool until paste is slightly warm to the touch, before adding eggs, one at a time, beating, constantly after each addition. Vigorous beating will assure smoothness. Drop by tablespoon on well greased pan.

Pre-heat oven as puffs must be started at a very hot temperature (450 degrees for 10 minutes, 400 degrees for 15 minutes, or until puffs are thor-

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oughly dried out.)

Remove from oven, and insert sharp knife into puff to let out remaining steam.

Fill with whipped cream or the following filling:

(Cream Filling)

- ¾ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 tablespoon corn starch
- 1 cup whipped cream
- 1 tablespoon butter
- ¼ cup flour
- ¼ teaspoon salt
- 2 cups scalded milk

Mix all ingredients. Slowly stir into hot milk. When mixed well, cook over water and stir until mixture thickens, then cover and cook for 15 or 20 minutes longer to thoroughly cook the starch. Add butter, remove from hot water and mix in beaten egg, gradually stirring to prevent lumping. Cook again over the water for a minute or two, until egg thickens. Remove at once, cool, add the flavoring and whipped cream, if desired. Recipe of my mother, Mrs. Ida Spear. Grace Spear

MRS. POTTER

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APPLE SAUCE CAKE

- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup shortening
- 1 1/2 cups nusweetened apple sauce
- 1 teaspoon, each, cinnamon, cloves, nutmeg, cocoa.
- 2 teaspoons soda
- 1 teaspoon baking powder
- 3 cups flour and one cup raisins

Nut meats if desired.
Mrs. Marian DePue

BLACKBERRY JAM CAKE

- 3/4 cup butter
- 1 cup sugar
- 1 cup blackberry jam
- 1 1/2 cups flour
- 3 eggs
- 3 tablespoons sour cream
- 1 teaspoon soda

Allspice

Mrs. Betsey H. Weldon

PRUNE CAKE

- 1 rounding tablespoon butter
 - 1 cup sugar
 - 1 egg
- Mix these three ingredients, sift 2 cups flour with 1 rounding teaspoon soda, add flour and 1 cup prune juice alternately to 1 cup cooked and pitted prunes, and 1 teaspoon vanilla.

(Cake Frosting)

- 1 unbeaten egg white
- 1 1/4 cups 4x sugar
- 1 tablespoon thick cream
- 1 teaspoon butter
- 1 1/2 squares unsweetened chocolate.

Melt chocolate; put egg white into shallow dish, add sugar gradually, beaten with a wire whip; add butter, melted chocolate and cream, and beat well until right consistency to spread.

Mrs. H. C. Kamp

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KING EDWARD CAKE

- 1/2 cup butter and lard
- 1 cup sugar
- 2 tablespoons molasses
- 2 eggs
- 1/2 cup sour milk
- 1 level teaspoon soda in milk
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 1/2 cups flour
- 1 cup raisins boiled in
- 1 cup hot water, put in last with pinch salt. Bake in moderate oven.

Alfred U. Sova

BLUEBERRY TEA CAKE

- 5 tablespoons shortening
- 1 cup sugar
- 2 eggs
- 2/3 cup milk
- 1 3/4 cups flour
- 3 teaspoons Royal baking powder.

1 1/2 cups blueberries
Cream shortening; add milk, sift flour and baking powder and add, mixing well. Stir in blueberries rolled in a little of the measured sugar and flour. Bake in a greased shallow pan in moderate oven about 25 minutes. Break in small pieces and serve hot with butter.

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SCRIPTURE CAKE

- 4 cups flour—II Kings 7:1
 1½ cups butter —Isaiah 7:22
 4 cups sugar—Jeremiah 6:20
 1 cup milk —Judges 5:20
 ½ cup water —Mark 9:41
 2 cups figs—I Samuel 30:12
 4 cups raisins
 —1 Samuel 25:18
 1 cup almonds
 —Genesis 43:11
 1 cup walnuts
 —Genesis 43:11
 6 eggs —Isaiah 10:14
 1 tablespoon honey
 —Isaiah 7:15
 1 teaspoon soda
 —I Corinthians 5:6
 Spices to taste
 —II Corinthians 9:9
 Pinch of salt
 —Leviticus 2:13
 Eleanor F. Hyney

MINNEHAHA SPICE CAKE

- 2 cups brown sugar, packed
 ½ cup butter
 1 cup molasses
 1 cup sour milk
 1 teaspoon soda, allspice, cinnamon and cloves.
 4 eggs, save whites of two for icing.
 3 cups cake flour
 1 teaspoon vanilla
 This makes 4 small layers or 3 large ones.
 Frosting
 1 cup sugar
 ½ cup warm sugar
 ⅛ teaspoon cream of tartar
 Let it boil until it threads about 2 inches, then beat in 2 egg whites, ¾ cup ground raisins.
 Mrs. Max Dupark

KATE BROMELING**REAL ESTATE AND INSURANCE***Justice of the Peace*

201 W. Center Street - - - - Phone 173

SPICE CAKE

- Put in saucepan:-
 1 cup brown sugar
 1 cup water
 1 cup raisins
 1/3 cup lard
 1 teaspoon cinnamon
 1/3 teaspoon cloves
 ½ teaspoon nutmeg
 ½ teaspoon salt
 Boil three minutes and cool.
 Then add 1 teaspoon soda in warm water, 2 cups unsifted flour, sifted with 1 teaspoon baking powder.
 Bake in moderate oven.
 Henry Harton

BROWN CAKE

- 2 eggs
 ½ cup butter
 2 cups brown sugar
 1 teaspoon soda dissolved in 1 cup sour milk
 1 teaspoon allspice
 ½ teaspoon nutmeg
 ½ teaspoon cinnamon
 2 cups cake flour
 Sprinkle with nuts and sugar. Bake slowly.
 Mrs. Clara Gander,
 Marinette, Wis.

A A A

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at

AUTOMOBILE CLUB OF MICHIGAN

Phone 702 J. H. Ray, Mgr., 125 S. Superior Street

DATE CAKE

- 1 cup sugar
 1 egg
 1 tablespoon butter
 1½ cups flour
 1 cup dates stoned and cut fine over which pour
 1 cup boiling water with
 1 teaspoon soda
 1 scant teaspoon baking powder
 Stir all together and bake.
 Mrs. Henry Austin

DATE CAKE

- 2 eggs
 1 package dates, choiced fine
 ¾ package walnut meats
 2 cups sugar
 1 cup shortening
 ½ teaspoon salt
 3½ cups flour
 2 teaspoons soda
 1 teaspoon baking powder
 2 cups boiling water
 Grated rind of one lemon.
 Mrs. A. F. Behling

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DEVIL'S FOOD CAKE

- (1st. Mixture)
 2 cups brown sugar
 ½ cup shortening
 2 eggs
 ½ cup sour milk
 (2nd Mixture)
 2 heaping tablespoons cocoa
 1 teaspoon soda
 ½ cup boiling water
 1 teaspoon vanilla
 Mix both mixtures together
 and add
 2 cups flour and no more
 Mrs. R. G. Reynolds

DEVIL'S FOOD CAKE

- 2 cups sugar
 ½ cup or 8 level tablespoons
 butter
 3 eggs—separate
 1¼ cups water
 2 tablespoons baking powder
 ¼ teaspoon soda
 2½ cups flour
 4 squares unsweetened choc-
 olate. Melt chocolate in the
 creamed sugar and butter, add
 yolks and alternate flour and
 water in mixing. Add whites
 last. Can ice or not or use about
 a cup of English walnut meats
 in frosting.

Mrs. E. M. Brigham, Sr.
Battle Creek, Mich.**Albion Glass Shop**

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 Fresh fish from the Superior Lake,
 Just made ready to fry or bake.
 And if I am not mistaken,
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DEVIL'S FOOD CAKE

- 1 cup sugar
 1 egg (unbeaten)
 1 tablespoon butter
 1 tablespoon lard
 2 tablespoons cocoa
 Beat these together. Add
 ½ cup sour milk
 1½ cups flour
 1 level teaspoon soda
 1 teaspoon baking powder
 Salt, Vanilla. And last,
 ½ cup boiling water
 Mrs. E. C. Sleeper

COCOA CAKE (2 layer)

- 1 cup sugar
 1½ cups flour
 ½ cup sour milk
 ½ cup hot water, lastly
 ¼ cup shortening
 1 egg

- 3 level tablespoons cocoa
 1 teaspoon soda Salt
 Mrs. Wilhelmina Krenerick

FUDGE CAKE

- 1 egg
 ¼ cup butter
 ½ teaspoon salt
 1 cup sugar
 2 tablespoons cocoa
 ½ cup sour milk
 1 teaspoon soda
 1½ cups flour
 ¼ cup boiling water
 Vanilla.

(Filling)

- 2/3 cup sugar
 1 tablespoon butter
 2 tablespoons cocoa
 1 cup hot water
 1 tablespoon corn starch
 Vanilla to flavor, cook well,
 and spread.
 Mrs. C. S. Darling

All kinds of fruits and vegetables you will find,
 Brought from every state and every clime,
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 Fruits from every state and zone,
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MARKET FRUIT SHOPPE

Phone 154 In Bauer's Market Delivery Service

MINCEMEAT FRUIT CAKE

- 1 cup mincemeat
- 1 cup nut meats
- 1 cup raisins
- 1 teaspoon vanilla
- 1/2 cup melted butter
- 1 cup sugar
- 2 egg yolks
- 2 cups flour
- 1 teaspoon baking powder into 1 tablespoon boiling water
- 2 stiffly beaten egg whites
- Bake slowly in loaf for one hour
- Mrs. Frank Dunn, Albion

MOTHER'S FRUIT CAKE (Old Recipe)

- 1 pound flour
- 1 pound sugar
- 1/2 pound butter
- 1/2 pint sour cream
- 5 eggs
- 1 pound raisins
- 2 teaspoons saleratus, or soda
- Cream butter and sugar. Add eggs well beaten and other ingredients. Flavoring as desired. Will keep a long time.
- In memory of my sainted mother, Mrs. Jacobina Klein.
- Born July 14, 1833 Died April 6, 1906.
- Mrs. Wilhelmina Krenerick

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FRUIT CAKE (Excellent)

- 1 cup white sugar,
- 1/2 teaspoon salt
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- A little nutmeg
- 1 cup raisins
- 1 cup currants
- 1/2 cup citron
- 1/2 cup butter
- 1 cup hot water

Cook these together for three minutes. Let mixture get cold. Then add 1 teaspoon soda dissolved in boiling water.

2 cups flour
1/2 cup walnut meats, chopped
Lastly add 1/2 teaspoon lemon extract. Bake in slow oven 1 or 1 1/2 hours until done. Better in a round tin

Louise Lusk Easterly (Mrs. J. M.) Chicago, Illinois

LIGHT FRUIT CAKE

- 4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup shortening
- 1 1/2 cups sugar
- Juice of 1 lemon
- 10 egg whites, stiffly beaten
- 1 pound blanched almonds cut fine
- 1/2 pound each of the following: raisins, currants, citron, crystallized lemon peel and orange peel
- Candied pineapple
- Candied cherries

Sift flour, baking powder, soda and salt together 5 times. Sift 1 cup of this over mixed fruits and nuts and mix thoroughly. Cream shortening, add sugar and mix well. Add remaining flour mixture a little at a time then add lemon juice and fold in egg whites. Then add fruits and nuts and mix well. Put in tube pan which has oiled paper in bottom and sides and bake in oven 250 degrees for 2 1/2 hours, then increase to 300 degrees for 15 minutes longer.

Makes about 6 lbs.

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EGGLESS FRUIT CAKE

- 4 tablespoons butter
- 3 tablespoons molasses
- 1 cup sugar (scant)
- 1 cup raisins added to 2 cups flour
- 1 cup sour milk or buttermilk
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- Bake slowly

Mrs. Henry Shattuck

MOLASSES CAKE

- 1/2 cup sugar
- 1 cup molasses
- 1/2 cup butter and lard
- 1 teaspoon, each ginger, cloves and cinnamon.
- 2 level teaspoons soda in 1 cup hot water
- 2 1/2 cups flour
- 2 eggs

Mrs. E. M. Sova

WOLVERINE POTATO CHIPS

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MOLASSES LAYER CAKE

- 1/2 cup molasses
- 1 cup brown sugar
- 1 cup buttermilk
- 3 tablespoons melted butter
- 1 egg
- 1 teaspoon soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves

Mix soft, bake in layers and put together with 4x frosting with vanilla flavoring.

Mrs. Carrie Ott

VANITY GINGER CAKE

- 1 cup molasses
- 1/2 cup brown sugar
- 1/2 cup shortening
- 1 egg
- 3 cups flour
- 1 teaspoon, each ginger, cin, namon and nutmeg
- 2 teaspoons soda in a little hot water
- Salt

Beat all together and pour over mixture 1 cup of boiling hot water. This makes a thin batter but it is all right and very delicious.

In memory of my mother,
Mrs. Effie Groff Fuller.

Mrs. M. J. Zimmerman

THE MORRIS

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BROWNIE CAKES

- 2 squares melted chocolate
 - 1 cup sugar
 - 1/2 cup butter cream together
 - 1/4 cup milk
 - 2 eggs
 - 1 cup flour
 - 3/4 cup nut meats
 - Vanilla
 - Cream sugar and butter
- Pour about 1/4 inch thick in dripping pan and bake a short time in moderate oven. (No baking powder or soda).
- Mrs. Harland A. Ludwig

SOFT GINGER CAKE

- 1 cup molasses
 - 1/2 cup brown sugar
 - 1/2 cup shortening
- Pinch salt. Put on stove, let come to boiling point, when cool, add,
- 2 eggs
 - 1/2 cup sour milk
 - 2 teaspoons soda in
 - 1/4 cup boiling water
 - 1 teaspoon ginger
 - 2 1/2 cups flour
- Sprinkle sugar on top and bake.

Mrs. Archie Carris

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SOFT GINGER CAKE

- 1/2 cup molasses
 - 1/4 cup sugar
 - 1/4 cup butter
 - 1/2 teaspoon ginger
 - A little cinnamon
 - 1 1/2 cups flour
 - 1 cup boiling water
 - 1 well beaten egg the last thing before baking.
- Mary C. Knapp

SUGAR COOKIES

- 2 cups sugar
 - 1 cup butter
 - 1 cup thick sour cream
 - 1 teaspoon soda
 - 2 eggs
- Flavor with nutmeg
Flour to make soft dough
(Used in Ostrom family for at least three generations.)
Helen Ostrom Eldridge

1 tea Soda

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ANN BROWNELL'S COOKIES

- 2 cups sugar
- 1 cup shortening
($\frac{1}{2}$ butter $\frac{1}{2}$ lard)
- 2 eggs
- 1 cup buttermilk
- 1 teaspoon soda (level)
- Grated rind of 1 lemon
- 1 teaspoon lemon extract

Cream sugar and shortening. Add eggs, one at a time. Beat well. Add soda to buttermilk. Add extract and grated lemon and flour enough so you can barely handle it. Roll out, but not too thin. Sprinkle sugar over top and cut out. Put a raisin in the center of each cookie, and bake a pale brown. This should make about 44 cookies if not cut too small. (My

mother's recipe and contributed in her memory—Mrs. Ann Brownell. Born May 15, 1842
Died Aug. 17, 1929)
Mrs. Fannie Brownell McKinney
Chicago, Ill.

SUGAR COOKIES

- $1\frac{1}{4}$ cups sugar
 - $1\frac{1}{2}$ cups sour milk
 - 1 large tablespoon lard
 - 2 level teaspoons soda
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{4}$ teaspoon nutmeg
- Flour to make a soft dough, roll out thin, cut out and bake in moderate oven. (Used in Hastings Hotel 75 years ago.)
Mrs. Claude Miller

Lee & Cady

ALBION,

MICHIGAN

WHOLESALE GROCERS

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TABLE KING BRAND

SUGAR COOKIES

- 1 egg
- 1 cup sugar
- $\frac{2}{3}$ cup melted butter and lard
- 6 teaspoons sweet milk
- 1 teaspoon vinegar
- 1 teaspoon soda in the vinegar
- 1 teaspoon baking powder
- Nutmeg
- Roll soft

Mrs. E. M. Sova

COOKIES

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup lard
- 2 cups sugar. Add
- 2 eggs and beat hard
- Dissolve
- 2 teaspoons soda in
- $\frac{1}{2}$ cup hot water. Add
- 1 teaspoon vanilla and
- $\frac{1}{2}$ teaspoon lemon
- $\frac{1}{2}$ pound raisins
- 1 cup walnut meats, chopped
- Enough flour to make soft dough. Good.

Mrs. Nina Simonds

COMPLIMENTS OF—

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ALBION,

MICHIGAN

CREAM COOKIES

- $1\frac{1}{2}$ cups sugar
- 1 cup sour cream
- 2 eggs
- $\frac{2}{3}$ cup butter
- 1 teaspoon soda
- 1 teaspoon baking powder
- Salt. Flavor with nutmeg.
- Flour to make soft dough.

Mrs. Ruby Stiles

SOUR CREAM COOKIES

- 2 eggs
- 1 cup sour cream
(not too rich)
- $\frac{1}{2}$ cup butter
- 2 cups sugar
- 1 teaspoon lemon extract or
other flavoring
- $1\frac{1}{2}$ level teaspoons soda
- 1 level teaspoon baking powder
- Flour enough to roll good,
not too stiff.

Estella M. Elmer

W. R. PIERCE, D. C.

Chiropractic Physician

1001½ S. Superior St.

Phone 679

Albion, Mich.

**COOKIES**

- 2 cups sugar
- 1 cup buttermilk
- 1½ cups shortening
- 2 eggs
- 1 teaspoon soda
- 1 teaspoon baking powder in flour

Mix into soft dough, roll out and bake.

Mrs. Betsey H. Weldon

DROP COOKIES

- 2 eggs
- 2 cups granulated sugar
- ½ cup butter
- ½ cup lard
- 1 cup sour milk with
- 1 teaspoon baking soda
- 4 cups flour with
- 1 teaspoon baking powder
- 1 cup chopped cocoanut

- 1 teaspoon vanilla
 - 1 teaspoon nutmeg
- Stir together and drop on tins or cookie sheets.

Mrs. M. E. Talmage

FILLED COOKIES

- 1 cup sugar
- 1 egg
- ½ cup sweet milk
- 3½ cups flour
- ½ teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon extract

Filling

- 1 cup raisins
- ½ cup sugar
- 1 teaspoon flour
- ½ cup water
- Juice 2 lemons

Mrs. E. M. Sova

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Delicious Ice Cream

"THE CHOICE OF THE COMMUNITY"

MOLASSES COOKIES

- 1 cup brown sugar
 - 1 cup lard
 - 1 cup molasses
 - 2 eggs
 - 3 tablespoons vinegar
 - 5 tablespoons boiling water
 - 1 tablespoon soda
 - 1 tablespoon ginger
- A little cinnamon, salt, mix quite soft.

Mrs. Frank Perrigo

SOFT MOLASSES COOKIES

- 1 cup molasses
- ½ cup brown sugar
- ½ cup lard
- ½ cup sour milk
- 1 teaspoon ginger
- ½ teaspoon cinnamon

- 2 teaspoons soda
 - 1 teaspoon baking powder
- Mix stiff. Let stand over night. Roll out rather thick. Sprinkle with sugar.

Mrs. Ida A. Langridge

MOLASSES DROP COOKIES

- 1 cup molasses
 - 2/3 cup sugar
 - 2 eggs
 - 2/3 cup lard or butter
 - 2/3 cup hot water
 - 1 big teaspoon ginger
 - 1 teaspoon cinnamon
 - 1 teaspoon soda
 - 4 cups flour sifted
- Raisins if desired.

M. E. Talmage

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Devereaux, Mich.

Albion, Michigan, R. D. 7.

CREAM MOLASSES COOKIES

- 1 cup molasses
- 1 cup brown sugar
- 1 cup shortening
- 1 cup boiling water
- 1 tablespoon cinnamon
- 1/2 tablespoon ginger
- 1 teaspoon salt
- 1 scant tablespoon soda dissolved in hot water
- 3 1/2 cups unsifted flour

Stir up and let stand over night. In morning, add flour as needed, roll and bake. Delicious.

In memory of Mrs. Elizabeth Hartung (Mrs. W. J.), one of her recipes.

Katheryn M. Thunold
(Mrs. A. E.)

MOLASSES FRUIT COOKIES

- 1 cup sugar
- 2 eggs
- 1/2 cup shortening
- 2/3 cup molasses
- 1 teaspoon soda in hot water
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- 2 1/2 cups flour
- 2 cups raisins
- Salt

Drop from spoon on greased pan and bake in moderate oven. Makes about 3 dozen large cookies.

Mrs. W. C. Bornor

E. E. STOKOE

At Devereaux

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FARM EQUIPMENT

MOLASSES COOKIES

- 1 cup sugar
2 eggs
2/3 cup lard or little more
1 cup molasses with
1 teaspoon soda (rounded)
stirred in
1 cup sour milk with
1 teaspoon soda stirred in
3 1/2 cups flour
Drop in pan little space
between and bake.

Rozella Reed

FROSTED COOKIES

- 1 cup molasses
1 cup sugar
1/2 cup shortening
1 egg
1/2 cup hot water
1 teaspoon soda dissolved in
water.
1 teaspoon ginger and cinna-
mon. Salt.
Flour to roll in stiff dough.
Cook in large tin. Frost and cut
in squares.

Helen Burruss

High Grade Creamery Butter

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The Elmer Creamery

F. D. MARTIN, Owner

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P. O. Albion, R. D. 3

GINGER COOKIES

- 1 1/2 cups molasses
1 cup sugar
1 cup lard
1/3 cup coffee, or water
1 egg
1 teaspoon soda
1 teaspoon ginger
1 tablespoon vinegar. Salt
Stir the flour in quite stiff,
roll out and bake.
Mrs. Carrie Counterman

DATE BARS

- 3/4 cup nut meats, cut
1 package dates
3 eggs
1 cup sugar
1 cup flour
1/2 teaspoon baking powder
Bake thin, cut in squares,
serve with whipped cream.
Mrs. F. S. Goodrich

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Herman C. Kamp

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Albion, Mich.

BUTTERSCOTCH
COOKIES

- 1/4 pound butter
2 cups brown sugar
2 eggs
1 teaspoon soda
1 teaspoon cream of tartar
1/2 teaspoon salt
3 1/2 cups flour
1/4 cup pecans cut fine.

Mix the ingredients as
given. Make into roll and
leave over night. Then cut in
thin slices, and bake in hot oven.
Caution: Do not add any li-
quid of any kind. Note: Wal-
nut meats, raisins, dates, etc.
may be added.

Mrs. T. L. Callahan

MOTHER'S DATE-
FILLED COOKIES

- 2 cups brown sugar
1 1/2 cups lard
1 teaspoon salt
1 cup sour milk
2 level teaspoons soda
Nutmeg to season.
4 cups ground oatmeal
Flour to roll thin. Cut out
and put date filling on one-half
of cookie and turn other half
over filling.
(Date Filling for Cookies)
1 pound dates (ground)
1 cup sugar
Juice of one-half lemon. Add
a little water and cook to a
consistency to spread well. (In
memory of my mother, Mrs. Ida
Robinson.)
Miss Sybil G. Robinson

W. B. CLARKE

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We also have a fine line of Pipes.

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Albion, Mich.

RAISIN DROP COOKIES

- 3 tablespoons butter
 1/2 cup brown sugar
 1 egg
 1/2 cup seeded raisins
 3 tablespoons milk
 1 cup flour
 1/4 teaspoon salt
 2 teaspoons baking powder
 1/2 teaspoon cinnamon

Cream, butter and sugar, add beaten egg. Stir in raisins coarsely chopped, then milk, with flour. Salt, baking powder and cinnamon sifted together. Drop a little ways apart and bake in moderate oven.

Emma M. Durkee

RAISIN COOKIES

- 2 cups brown sugar
 1 1/2 cups white sugar
 1 cup butter and lard
 2 eggs
 1/2 cup water
 1 teaspoon soda
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1 large cup raisins chopped fine

Flour to mix soft
 Roll thin. Cut out and bake in hot oven.

Mrs. Ruby Stiles

MILLER'S DAIRY FARM

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MILLER'S

HIGH TEST

HOME MADE

ICE CREAM

Phone 66

Eaton Rapids, Mich.

RAISIN COOKIES

- 3 eggs, beaten separately
 1 1/2 cups sugar
 1 cup lard
 1 cup chopped raisins
 1 teaspoon cinnamon
 1 teaspoon nutmeg

Mix with flour quite stiff, roll out, and bake. Best to test one by baking to see if enough flour has been used.

Mrs. Carrie Counterman

1 t. soda

GRAHAM COOKIES

- 1 cup shortening (lard and butter)
 1 1/2 cups brown sugar
 1 cup thick sour milk
 1 teaspoon soda in milk
 2 eggs
 1 teaspoon baking powder (in flour)
 2 cups graham flour (about)
 Roll out in white flour. Mix soft. Bake quickly.

Mrs. S. M. Reed

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COCOANUT
MACAROONS

- 2 egg whites beaten
 3/4 cup sugar
 3 cups corn flakes
 1 cup cocoanut
 1 teaspoon almond extract
 Beat eggs, add sugar, gradually, then cornflakes, cocoanut and extract. Drop from spoon in well buttered tins. Bake a light brown.

Mrs. Jesson Eldwell Purdom,
 Pontiac, Mich.

CHOCOLATE
COCOANUT DROPS

Melt 1 square unsweetened chocolate in a double boiler. Add

2/3 cup Eagle Brand milk and 1/4 pound shredded cocoanut. Mix well. Drop by spoonfuls on a greased pan. Bake in moderate oven 15 minutes. Simple to make and simply delicious.

Mrs. Fred Reed

HONEY COOKIES

- 1 cup sour cream (heavy)
 1 cup sugar
 1 1/4 cups strained honey
 1 teaspoon soda
 1 teaspoon baking powder
 1/2 teaspoon salt

Lemon or cinnamon flavoring. Flour to make soft dough. Beat when several days old.

Mrs. William E. Rhodes

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We carry the latest Modes in Gowns at prices to suit the times.

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Albion, Mich.

HUNGARIAN COOKIES

- 1 cup flour
1 pound butter
Blend the first two ingredients, and place on ice.
4 cups flour
¼ cup sugar
4 egg yolks and milk solution of
1 cup milk (lukewarm)
1 teaspoon sugar
2 yeast cakes
½ teaspoon salt

Add butter mixture and place in refrigerator, chill one hour, knead well and return to refrigerator. After the second hour on ice, roll out, put in filling, glaze and bake. Very good.

Filling No. 1—Ground raisins, nut meats, jelly and sugar.

Cut dough in squares, place in center 1 teaspoon of raisin mixture, then a bit of jelly, fold over, glaze and bake.

Filling No. 2— Cottage cheese, egg yolk and sugar.
Mrs. Ellis Ferrel

ICE BOX COOKIES

- 2 eggs
2 cups light brown sugar
¾ cup butter (melted)
3½ cups flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla
1 cup nut meats (chopped)
Beat eggs, then add sugar and fat. Mix flour, baking powder and salt. Add to egg mixture. Nuts. Shape dough in cylinder. Place in cold place over night or for several hours. Cut in slices and bake (375 F.) for 10 to 12 minutes.

Miss Betsy Ross

C. J. Warstler

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Phone 918-J

408 E. Cass St.

W. F. Rosenau

WHOLESALE AND RETAIL MARKET

201 N. Superior St.

Phone 318

Albion, Michigan

OAT MEAL COOKIES

- 2/3 cup fat
1½ cups brown sugar
3 eggs
2 tablespoons cream
1 teaspoon vanilla
¼ teaspoon salt
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon nutmeg
1 cup raisins
1 cup nuts
2 cups oat meal
2 cups flour
1 teaspoon soda
Cream the fat and sugar. Add the eggs and cream. Beat one minute. Add rest of ingredients and drop portions from end of spoon upon greased baking sheets. Bake 12 minutes in moderate oven.

Mrs. L. B. Wickham

OAT MEAL DROP COOKIES

- 3 cups rolled oats
2 cups white flour
1½ cups brown sugar
1 cup shortening
1 cup sour milk
1 cup raisins (ground)
1 teaspoon soda
Salt
2 eggs
2 teaspoons baking powder
Drop by spoonfuls. One half of recipe can be used.

Wilhelmina Krenerick

Kroger Grocery & Baking Co.*The Store for the People.*

225 So. Superior St.

Albion, Mich

NUT GOODIES

- 1½ cups flour
1 cup sugar
2 eggs
½ teaspoon salt
½ cup shortening
1 teaspoon baking powder
½ teaspoon vanilla

Place batter in tin and cover with 2 ounces nut meats cut fine. Over these place meringue of 1 cup brown sugar and white of one egg. Bake.

Jennie E. Worthington

HERMITS

- 1½ cup brown sugar
¾ cup butter and lard
¾ cup good sour milk
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup chopped raisins
½ cup chopped nut meats
2 well beaten eggs
3 cups flour

Drop by spoonfuls on well buttered tin and bake slowly.
Mr. and Mrs. Charles H. Baker

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NUT COOKIES

- 2 cups white sugar
3 eggs
1 teaspoon soda
1½ cups melted lard
5 cups flour
1 cup nut meats
Vanilla and salt
Mrs. E. M. Sova

FRUIT COOKIES

- 2 cups light brown sugar
1 cup shortening
2 eggs
4 tablespoons warm water
2 teaspoons soda
2 tablespoons cinnamon and nutmeg
1 cup raisins
Salt
Flour to make a stiff dough
Mrs. Betsey H. Weldon

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SUGARLESS CANDY

- 1 can Borden's condensed milk
(Eagle Brand)
1 package cocoanut
Nut meats as desired
Butter size of a walnut
Vanilla to taste
¼ cake melted chocolate
Mix, pour into buttered pan
and bake slowly 15 or 20 minutes.

Mrs. W. H. Rogers

PENOCHE (Excellent)

- 3 cups light brown sugar
1 tablespoon butter
½ cup milk
1 teaspoon vanilla
½ cup chopped nuts

Mix first and cook over moderate fire, stirring constantly. Cook till it forms soft ball. Put in vanilla after taking from stove. Beat well and put in buttered pan. Cut in squares.

Miriam E. Krenerick

CANDY FOR THE INVALID

- 1½ cakes Dot's Sweet Chocolate melted over hot water
1 can Eagle Brand milk added. Cook one minute. Stir constantly. Add nut meats or fruit if desired. Drop by spoonfuls on waxed paper. Let stand over night to harden.

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WALNUT NOUGAT

- 1 cup brown sugar
 - 1 cup corn syrup
 - 1 tablespoon butter
 - 1 teaspoon lemon juice
- Boil without stirring until mixture is brittle when a little is tried in cold water. Stir in lightly $\frac{1}{2}$ cup broken walnut meats and pour into buttered tins.

Mrs. W. P. Haydenburk

SEA FOAM FUDGE (Delicious)

- 4 cups brown sugar
 - 1 cups cold water
 - 1 tablespoon vinegar
 - $\frac{1}{2}$ tablespoon butter
 - 2 egg whites
- Put sugar and water on to boil, add vinegar and cool until

firm ball is formed, when tested in cold water. Add butter, remove from fire and add gradually the beaten whites of eggs. Add vanilla, beat hard and when it begins to stiffen, add chopped nut meats. Pour into a buttered pan.

Mrs. Thomas McAuliffe

DIVINITY CANDY (Very Good)

- 3 cups white sugar
 - 1 cup corn syrup (Karo)
 - 1 cup water
- Do not stir while cooking. Cook till it hairs. Take off, let stand five minutes. Have whites of three eggs beaten and pour in. Beat till quite stiff. Before putting in buttered pan, add nuts and vanilla.

Miriam E. Krenerick

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UNCOOKED CHOCOLATE FUDGE

- 1 pound Baker's sweet chocolate
 - 1 tablespoon butter
 - 3 eggs
 - 1 package confectioner's sugar
 - Pinch of salt
 - 1 cup chopped nut meats
 - 1 teaspoon vanilla extract
- Beat eggs thoroughly and add sugar and salt. Pour in chocolate which has been melted with butter. Add nuts and vanilla. Pour into buttered pan, 8x8x2 in., and put in ice box to set. Cut in squares and serve.

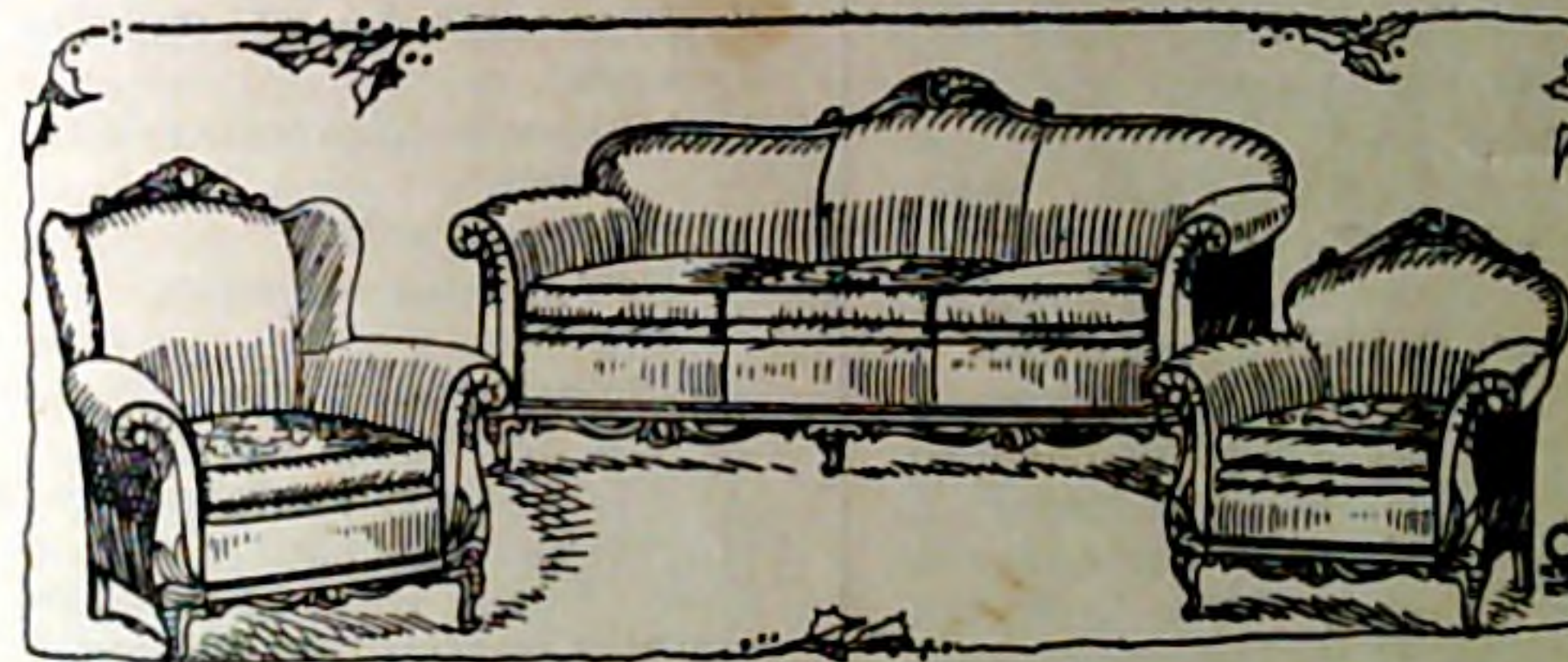
Charles E. Sherrow

MACARONI MOUSSE

- $\frac{3}{4}$ cup cooked macaroni
 - 1 cup grated cheese
 - 1 cup hot milk
 - 1 cup soft bread crumbs
 - 1 tablespoon chopped parsley
 - 1 tablespoon grated onion (or not)
 - 1 pimento cut up
 - 3 eggs beaten
 - $\frac{1}{3}$ cup melted butter
- Bake $\frac{3}{4}$ of an hour in pan set in pan of hot water. Very nice luncheon dish.

Mrs. Mary R. Pratt

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EGGS CREOLE

- 1 cup canned tomato soup
 - 1 tablespoon chopped green olives
 - 1 tablespoon minced onion
 - 1 tablespoon butter
 - $\frac{1}{8}$ teaspoon pepper
 - Pinch of salt
 - 8 eggs
 - 1 tablespoon chopped parsley
- Mix together all of the ingredients (except eggs and

parsley) and simmer gently for ten minutes. Meanwhile, butter four custard cups and drop two eggs in each, being careful not to break the yolks. Sprinkle the eggs with parsley and set in a pan about one-quarter full of boiling water. Steam, closely covered, for about ten minutes. Turn the eggs out on individual plates and surround with the sauce. Serve at once.

Miss Berneta Drumm

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**SUNDAY SUPPER
CREAMED EGGS**

- 6 hard boiled eggs
- 6 slices toast

Save out 2 egg yolks. Slice remainder of eggs and add to this cream sauce made by mixing well 2 tablespoons flour, 1 scant teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 1 tablespoon of chopped onion. Then add gradually 2 cups of hot milk. Stir over a slow fire until thick, then add 1 tablespoon of chopped parsley. Arrange toast on hot platter. Pour creamed eggs over toast. Press 2 egg yolks through sieve. Sprinkle over top for a garnish.

Mrs. Fred Reed

CHEESE BALLS

- $\frac{1}{2}$ pound grated American cheese
 - 2 cups soft bread crumbs
 - 3 eggs
 - 1 teaspoon Worcestershire sauce
 - $\frac{1}{8}$ teaspoon salt
 - Few grains cayenne
 - 1 egg
 - 2 tablespoons water
 - $\frac{1}{2}$ cup dry bread crumbs
- Mix cheese, crumbs, 3 eggs, Worcestershire sauce, salt, cayenne. Form into balls. Dip in slightly beaten egg diluted with water, roll in crumbs and fry in deep hot crisco until a delicate brown. Drain on unglazed paper. Serve hot with tomato sauce.

(In memory of my mother,
Mrs. Emma Roper).

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MACARONI AU GRATIN

- 1 package macaroni
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups hot milk
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 2 cups grated cheese
- $\frac{1}{2}$ cup bread crumbs

Parboil macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler melt the butter, add the flour, hot milk and seasonings and cook until thick. In a well-greased baking dish put a layer of macaroni, then a layer of cheese, continuing until both are used up, having top layer of macaroni. Pour white

sauce over, cover with bread crumbs and dot with butter. Set the dish in a pan of hot water and bake slowly 20 minutes or until the crumbs are golden brown.

White Sauce:

- 2 tablespoons butter
 - 2 tablespoons flour
 - 1 cup hot milk
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon pepper
- In double boiler, melt butter, add flour and blend thoroughly. Add hot milk and seasonings. Cook 10 or 15 minutes or until sauce thickens. Cheese sauce may be made by using this recipe as a base and adding $\frac{1}{2}$ cup grated cheese, before serving.

Mrs. Clara U. Crane Semon,
Parma, Mich.

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SPANISH OMELET

- 4 eggs
- 4 tablespoons milk
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 1 cup chili sauce

Beat eggs, add salt, pepper and milk. Melt the butter in a frying pan and pour in the egg mixture. As the omelet cooks allow the soft part on top to run under the more solid part by lifting the sides with a spatula. Heat the chili-sauce and pour half of it over the omelet. Fold the omelet, place on heated platter and pour the remaining sauce over the top of the omelet.

Mrs. Adelaide Smith,
Jackson, Mich.

EGGS AND CREAMED SPINACH

- $1\frac{1}{4}$ cups spinach (cooked)
- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$ cup thin cream or milk
- 5 pieces bread
- 5 eggs

Chop spinach very fine. Melt butter in saucepan or double boiler, add flour, mix until smooth, add cream or milk and drained chopped spinach. Cook until thoroughly heated and creamy. Toast bread on one side only and place on serving dish. Pile creamed spinach on top each slice of toast. Place a poached egg on top spinach. Serve plain or with cheese sauce.

Charles Billinghamurst

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SCALLOPED EGGS AND OYSTERS

- 3 tablespoons flour
- 3 tablespoons butter
- $1\frac{1}{2}$ cups milk
- 4 hard boiled eggs, sliced
- $\frac{1}{2}$ pint oysters
- $\frac{1}{2}$ cup buttered crumbs
- 1 tablespoon minced parsley
- $3\frac{1}{4}$ teaspoons salt

Make white sauce of first three ingredients, add the parsley. Cover the bottom of a buttered baking dish with a thin layer of sauce. Arrange a layer of sliced eggs, then a layer of oysters and another of eggs. Pour the remainder of sauce over all, sprinkle the top with the crumbs and bake in a hot oven until crumbs are brown, about 15 minutes. Serves six

Esta Stancraft

LEMON CURD
(Old English Recipe)

- 4 lemons
- $\frac{1}{2}$ pound butter
- 1 pound sugar
- 4 eggs

Place butter and sugar in saucepan, let stand till it is melted on slow fire. Grate the rinds of 2 lemons. Add, also juice of 4 lemons, then add eggs slowly. Stir until thick. The curd is used for filling of cakes, tart shells, etc.

(In memory of Mr. Bank's mother, Mrs. Anna M. Banks, Wisbech, Cranbridgeshire, England. One of her recipes).

Mrs. E. W. Banks

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COMFORT FROSTING

- 2½ cups sugar
- ½ cup corn syrup
- ½ cup water
- 2 egg whites
- 1½ teaspoons vanilla

Cook together the sugar, syrup and water, stirring until the sugar is dissolved. Continue cooking without stirring until syrup forms a soft ball in water. Remove from fire and pour 1/3 of syrup over the beaten egg whites, beating during this addition. Return the remainder of the syrup to the fire and cook until syrup forms a firm ball in cold water. Remove from the fire and beat into the mixture of egg white and syrup. Continue beating until frosting is cool, when it will hold its shape and can be spread on a cake.

Laura C. Birdsall

7-MINUTE FROSTING

- 3 tablespoons cold water
 - ¾ cup sugar
 - 1 egg white
- Put in double boiler and beat steady for seven minutes, when nearly cool, spread on cake.

Mrs. R. G. Reynolds

STEAMED ICING

- Put in double boiler:-
- 1 cup sugar
 - 3 tablespoons water
- Beat white of egg fluffy and add to syrup and beat 10 minutes with dover egg beater. Keep water in double boiler, boiling.

Mrs. Harland A. Ludwig

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ALBION, MICH.

BOILED ICING

- 1 cup sugar
 - 1 tablespoon water
- Pour over beaten white of egg
- 1 pint milk
 - 2 tablespoons corn starch
- Beaten yolks of 2 eggs
- Then stir in hot milk and add ½ cup butter, 1 tablespoon vanilla. When cool, spread between layers.

Mrs. Wickens-Fish

CARAMEL FILLING

- 1 cup brown sugar
 - 1 tablespoon cream
 - 2 tablespoons butter
 - 1 tablespoon water
- Boil 3 minutes, beat until partly cool, then add 1 teaspoon vanilla. My mother's recipe.

Miss Sybil G. Robinson

BOILED FROSTING

- 2 cups granulated sugar
 - 1 cup water
 - 2 egg whites
 - 1 teaspoon flavoring extract
 - ½ teaspoon baking powder
- Boil sugar and water without stirring until syrup spins a thread; pour slowly over stiffly beaten egg whites and beat until thick; add flavoring and baking powder; allow to stand a few minutes before spreading.

Mrs. Charles R. Gibson,
Homer, Mich.

BUTTER ICING

Cream ¼ cup butter, add gradually 1½ cups sifted confectioner's sugar. Add a few drops of cream from time to time until of good consistency to spread.

Mrs. S. P. Aldrich
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ALBION, MICH.

COCOA ALMOND
FILLING AND ICING

- 6 tablespons butter
3 cups confectioner's sugar
8 tablespoons cocoa
 $\frac{1}{2}$ teaspoon almond extract
 $\frac{1}{3}$ cup cream

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

Mrs. W. O. Dupark

OLD-FASHIONED
CHOCOLATE FILLING

- $2\frac{1}{2}$ squares chocolate
3 tablespoons cream
 $\frac{3}{4}$ cup confectioner's sugar

- 1 tablespoon corn starch
1 egg yolk
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
Melt chocolate in double boiler; add cream and mix in sugar slowly; add corn starch mixed with a little cold water; add egg yolk and cook, stirring constantly until smooth and thick. Remove from fire; add salt and vanilla.

Mrs. Mary Yinger

FILLING FOR LAYER
CAKE

- 1 coffee cup hickory nut meats ground fine
1 coffee cup white sugar
1 coffee cup sweet milk
Boil all together until thick enough to spread.

Mary C. Knapp

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PAT HANLON

WALNUT CARAMEL
FROSTING

Put $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup white sugar and $\frac{1}{2}$ cup water in a saucepan, bring to the boiling point and boil without stirring until syrup spins a long thread. Pour very slowly in a fine stream while beating constantly over 2 stiffly beaten egg whites and continue beating until mixture is of the consistency to spread. Add 1 teaspoon vanilla and 1 cup broken walnut meats and pile roughly on drop cakes or spread on large cake.

Mrs. P. E. Baker

SEA FOAM FROSTING

- $\frac{1}{2}$ cup light brown sugar
1 cup granulated sugar
 $\frac{1}{4}$ cup water
2 tablespoons strong coffee
 $\frac{1}{4}$ teaspoon cream of tarter
2 egg whites
 $\frac{1}{8}$ teaspoon salt

Boil sugar, water, coffee and cream of tarter without stirring until syrup spins a long thread at 248 degrees F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

Mrs. W. W. Strait

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**PEANUT BRITTLE
DESSERT**

Have $\frac{1}{2}$ pint cream whipped, grind $\frac{1}{2}$ pound freshly made peanut brittle in meat grinder. Add to whipped cream and chill.

Mrs. F. S. Goodrich

ICE CREAM

$1\frac{1}{2}$ quarts cream
1 quart milk
3 cups sugar
4 well beaten eggs
1 tablespoon extract
($\frac{1}{2}$ lemon plus $\frac{1}{2}$ vanilla)
Stir. Freeze.

Mrs. George P. Brown

ORANGE ICE

Juice of 12 oranges
3 cups water
Juice of 1 lemon
 $1\frac{1}{2}$ cups sugar
Dissolve sugar in fruit juice. Add water and freeze.
Mrs. Mary Ann Nickolson,
Parma, Mich.

FIVE THREES

3 bananas
3 oranges
3 lemons
3 cups water
3 cups sugar
Use only the juice of the oranges and lemons. Add bananas after mashing them thoroughly. Make a syrup of the sugar and water by boiling together 3 minutes. Add to fruit and freeze
Miss Fairy Mount

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WALNUT PARFAIT

Boil $\frac{1}{3}$ cup of sugar and $\frac{1}{2}$ cup of water until syrup will spin a thread when dropped from the top of the spoon. Pour slowly on 1 stiffly beaten egg white and continue beating until mixture is cool. Beat $\frac{3}{4}$ cup of heavy cream until stiff, add 1 teaspoon vanilla and fold into first mixture. Fold in $\frac{2}{3}$ cup of walnut meats cut in small pieces. Put in mold covered with buttered paper and pack in two parts ice and one part salt and leave three hours, or freeze like ice cream.

Mrs. Harriet Oder

**PEACH SHERBET
(Delicious)**

2 eggs
1 quart peach pulp (scant)
 $\frac{1}{2}$ cup lemon juice
1 quart coffee cream
3 cups milk
3 cups sugar
 $\frac{3}{4}$ tablespoon almond extract
1 tablespoon flour or corn starch

Take $\frac{1}{2}$ of sugar, and put with peaches and put other $\frac{1}{2}$ sugar with lemon juice. Let stand over night, in morning put two mixtures together. Scald milk and add to beaten eggs, stir in flour or corn starch and when cool, add cream. Just before freezing, stir both prepared mixtures together.

Orpha O. Arnold
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PINEAPPLE
ALHAMBRA

Scald 2 cups milk and $\frac{1}{2}$ cup sugar in double boiler. Pour over 3 beaten egg yolks; cook until thickened. Add 2 tablespoons gelatine soaked in $\frac{1}{2}$ cup cold milk and stir until dissolved. Add 2 cups crushed pineapple and 3 egg whites beaten stiff. Beat together and pour into small molds which have been dipped in cold water. Serve with whipped cream.

Mrs. Victor Decker

LEMON SHERBET

6 lemons
1 quart sugar
1 quart water with rinds of 3 lemons soaked over night.
When preparing stir lemon, water, and sugar together until sugar is dissolved. Strain before putting in freezer. When partly frozen add whites of 4 eggs, beaten to a froth.

Mrs. Emma Durkee

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SHERBET

1 lemon to a pint of milk
1 scant cup sugar
Put milk in freezer can and set until cold. Then add juice and sugar mixed. Freeze. I use some cream instead of all milk.

Mrs. W. R. Pierce

MILK SHERBET

1 pint milk
 $\frac{1}{2}$ pint cream
1 cup sugar
1 small can Pet milk. The juice of two oranges and the juice of one lemon or $1\frac{1}{2}$ lemons, if you prefer more tart. Add sugar to the juice and stir constantly while adding the milk. Freeze

Carrie McCune

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APPLE BUTTER

7 pounds apples cut up
2 pounds brown sugar
1 large tablespoon salt
1 tablespoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon nutmeg
1 cup vinegar
Put in oven and cook slowly 2 hours.

J. H. Perine

GINGERED PEARS

7 pounds pears cut in dice shape
5 pounds sugar
Cook until nearly done, add 1 jar or $\frac{1}{2}$ box preserved ginger root.
3 Lemons (rind of one) cut in thin slices, and add when

nearly done.

1 cup walnut meats stirred in when all is done are very nice. Seal at once

Mrs. Julia C. Cooper
Marengo, Mich.

PINEAPPLE -RHUBARB
CONSERVE

6 cups rhubarb cut in small pieces
1 cup shredded pineapple
Rind of one orange Boil the above 10 minutes, then add $\frac{1}{4}$ pound chopped almonds, and seven cups sugar. Cook until thick.

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- 6 bowls rhubarb
 - 4 bowls sugar
 - Juice and rind (grated) of 3 oranges
 - 1 pound ground raisins
 - ½ pound seeded raisins
 - 10 cents worth of nut meats
- Cook sugar, juice of orange rhubarb and raisins without water. Before done, put in grated peel and nut meats.

Mrs. T. J. Mack

CANDIED CITRON

Peel citron and cut into small pieces or slices. Soak in weak salt water over night, in the morning drain and cover with fresh water. Add a tiny pinch of alum and simmer until the citron looks clear. Drain and cool. When cold add 2 cup-

fuls sugar to each 2 cups of the citron and enough water to moisten the sugar, return to fire and simmer again for 2 hours. Lay out on platters and dry in the sunshine. When thoroughly dry, pack in boxes in layers with sugar between each layer.

Mrs. George O. Ackley

PLUM CONSERVE

- 4 pounds plums
- 1 cup seeded raisins
- 2 oranges
- Juice 1 lemon
- ½ pound walnut meats
- Sugar

Remove stones from plums, slice oranges very fine. Cook slowly 30 minutes or until thick, remove from fire, add lemon juice and nuts. Put in jars and seal.

Mrs. Roy Andrews

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Mrs. Philip Humphrey

MARMALADE

- 1 grape fruit
 - 1 orange
 - 1 lemon
 - 1 large can pineapple
- Wash and slice fruit very

thin in quarter sections. Add sliced pineapple. Add 3 times the amount of water including pineapple juice. Boil 10 minutes, add equal amount sugar and let stand over night, then boil until jelly test is given. Makes 16 to 21 glasses.

Zelia Bird

AMBER JAM

1 each, orange, grape fruit, lemon. Cut up into bits, put peel through food chopper, save all juices, add 3 cups water to each cup of fruit juice, let stand 24 hours, cook ½ hour, add 1 cup sugar to each cup fruit and liquid. Mix well, then simmer until thick. Put in cans or tumblers.

Bertha E. Gardner

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BEEF LOAF

- 1 pound round steak or beef
a piece of suet ground
with meat
- 1 cup crackers or bread
crumbs made fine
- 1 egg
- 1 cup milk

Grind meat, suet and crackers or bread crumbs. Add seasoning, 2 teaspoons salt and pepper, then add milk and beaten egg. Steam 1½ hours in dish. Will serve 10 people.

Mrs. Betsey H. Weldon

SAVORY MEAT LOAF

- 2 pounds beef ground
- 5/8 cup (10 tablespoons) minute tapioca, uncooked
- 1/2 small onion finely chopped
- 2 cups canned tomatoes
- 2 1/2 teaspoons salt

- 1/4 teaspoon pepper

Mix all ingredients thoroughly. Bake in hot oven (450 F.) for 15 minutes, then decrease heat to moderate oven (350 F.) and bake 30 minutes longer. Serve hot or cold. Garnish with parsley. Serves 8.

Grace O. Spear

A SIX-LAYER DINNER

- 2 cups sliced raw potatoes
- 1 cup uncooked rice
- 1 cup raw onions (sliced)
- 2 cups hamburger steak
- 1 cup sliced green peppers
- 1 small can tomatoes

Place in layers in order given, in greased casserole, seasoning with salt and pepper. Bake in slow oven 2½ hours, covered. Most excellent.

Eleanor F. Hyney

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"HILLY BILLIE"

- 1/2 pound hamburger
 - 2 onions
 - 1 1/2 cups cheese
 - 1 can tomato soup
 - 1/2 cup butter
 - 1 can corn
 - 1 box macaroni, or spaghetti
- Cook hamburger and onions 5 to 10 minutes in the butter. Add cheese (cut in small pieces), tomato soup and corn. Mix well. Cook 3 minutes until cheese is melted. Cook 1 box macaroni, or spaghetti, in salted water until tender. Combine and bake in a moderate oven one hour.

Mrs. C. S. Lauber

MOCK TURKEY LEGS

- 2 slices veal cut thin
- 1 teaspoon salt
- 1 egg beaten

Dried bread crumbs
4 tablespoons fat
1 cup sour cream
Salt veal and divide into 6 pieces. Wrap each piece around a wooden skewer and fasten with tooth picks. Dip each leg in crumbs, then in egg and crumbs again. Brown in the fat, lay in a casserole, pour cream over meat and bake until tender.

Lula B. Becker

SPANISH RICE

- 1 pound hamburger
 - 3 medium sized onions
 - 1 quart canned tomatoes
 - 1 cup rice
- Brown onions and hamburger in kettle, then add tomatoes and rice (uncooked). Let simmer till done and put in oven to brown over top before serving.

Mrs. R. G. Reynolds

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STEAK A LA
BORDELAISE

- 1 sirloin steak
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups beef stock
- 2 tablespoons chopped raw ham
- ½ bay leaf
- 1 tablespoon chopped onion
- 1 tablespoon tomato catsup
- ½ cup finely chopped mushrooms

Salt and pepper to taste

Brown the butter and flour, stir in the stock; when thick and smooth, add the ham, bay leaf and onion. Cover and simmer gently for an hour, then strain. Add salt pepper, catsup, and mushrooms; keep hot at side of the fire. Broil the sir-

loin steak, arrange on a platter and pour this sauce around it.
Mrs. Emily Barry
Manchester, Ia.

JELLIED VEAL LOAF

- 1 pound lean veal
 - 1 pound lean fresh pork
- Cook very tender, finishing with plenty of broth. Take from broth and let cool for shredding. Add 1 tablespoon of Knox Gelatine to the broth after soaking it in cold water one-half hour. Season meat while cooking with salt and white pepper, strain broth before adding shredded meat and gelatine, let boil thoroughly, turn in mold and chill. Serve cold, sliced thin. A very beautiful looking dish, and very delicious.

Eleanor F. Hyney

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SWEDISH MEAT
BALLS

- 1 pound round steak
- ½ pound shoulder pork
- 2 large boiled potatoes, mashed
- 1 egg
- 1 small onion
- 2 tablespoons catsup
- Salt and pepper

Put the meat through a meat grinder, (using the fine knife), twice. Add the mashed potatoes to the meat and then add the egg, grated onion, catsup, salt and pepper. Mix thoroughly. Shape into balls about an inch in diameter. Fry in butter three minutes. When brown all over, add one-half cup water to the pan and steam, closely covered, for ten minutes. Serve with a gravy made as follows: Remove the balls from the pan and add two cups boiling water to it,

two tablespoons catsup, and flour sufficient to thicken. Season with salt and pepper and pour sauce over meat balls. Serve at once. Fine.

Mrs. Oscar Flanders
Battle Creek, Mich.

MEXICAN ROAST

Get a round steak, cut 2 inches thick. Pound in all the flour possible and fry in suet or fat as any steak, then cover with hot water, and place over slow blaze, or in oven. Pour over this desired amount of tomatoes, sliced onions, celery, green peppers, bay leaf, a sliced potato may also be added. When meat is taken from pan, the gravy is all ready to serve.

Mrs. M. J. Zimmerman

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CROQUETTES

- 1 tablespoon butter
- 2 tablespoons flour
- 1 cup milk or cream
- 1 egg
- 1 teaspoon onion juice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- Dash of cayenne
- Dash of nutmeg

Put cream in double boiler and scald it, rub butter and flour together, take paste on spoon and stir it in the scalding milk until dissolved from spoon, and sauce has become thickened. Add seasoning, then remove from fire and stir in a beaten egg. Place it again on the fire for a minute to cook egg, but do not boil, and add two cups of meat minced very

fine. Pour this mixture on a flat dish and set away for two hours. It will then be stiffened and can easily be molded.

Merle Black

CORNEB BEEF HASH

Remove skin and gristle from cold cooked corn beef and then finely chop the meat. To chopped meat add an equal measure of cold boiled potatoes (chopped). Season to taste with salt and pepper, put into a hot greased pan, moisten with milk or cream, mix well, spread, and place over a slow fire. When evenly browned, turn and fold on a hot platter. Garnish with parsley.

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CHOP SUEY

- 1 pound veal cut in small pieces
- 1 pound pork cut in small pieces
- 2 large stalks celery
- 8 medium onions
- 1 teaspoon salt
- 3 tablespoons molasses
- 1/3 cup chop suey sauce
- 1 can bean sprouts
- 1 can mushrooms
- 2 tablespoons butter

Put butter in kettle and when melted put in meat and let simmer 20 minutes. Add molasses, chop suey sauce and salt and let simmer 10 minutes longer. Then add celery and onions which have been cut up and also bean sprouts and mushrooms and let simmer 30 minutes longer. Thicken with

flour and water and serve with rice. Will serve about 8 people.
Charles E. Sherrow

HUNGARIAN GOULASH

- 1 1/2 pounds round steak
- 2 medium sized onions
- 2 bunches carrots
- 5 or 6 bay leaves
- 8 good sized potatoes
- 1 tablespoon fat

Salt and pepper to taste. Put the cooking fat in spider, cut the steak in small cubes, brown in spider, after which remove contents to a larger cooking pot, cover with water, add the onions, bay leaves, salt, pepper, allow to simmer until meat is nearly done, then add the carrots and potatoes and cook until all are tender. Peas may be added if desired.

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SAN FRANCISCO STEW

- 1 cup white beans
- $\frac{1}{2}$ pound chopped beef
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{8}$ teaspoon soda
- 2 cups tomatoes
- 3 onions
- $\frac{1}{4}$ pound bacon
- 1 teaspoon salt

Soak beans overnight, then add soda and salt. Cook till done. Brown steak in frying pan, add beans and tomatoes. Cook 5 minutes. Pour one-half into baking dish, sprinkle with the brown sugar and cover with sliced onions. Put in the remainder of beans and meat and place sliced bacon over all. Bake till brown.

Mrs. R. A. Burns

CHILE CON CARNE

- 1 $\frac{1}{2}$ pounds hamburger steak
 - 1 large can whole tomatoes
 - 1 large can red kidney beans
 - Salt. Pepper. Chili powder
- Cook hamburger first in skillet without any grease, stirring and separating, then add tomatoes and beans and seasoning to taste.

Alexandra M. La Belle
Columbus, Ohio

GYPSY STEW

Take desired amount of hamburger (or chopped beef), add chopped celery and stew a long time. Add cheese and stir in flour to thicken a short time before serving. Just before serving, add chopped nut meats. Very nice. Was given to me by Mrs. L. K. Patterson.

Mrs. M. J. Zimmerman

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CHICKEN CURRY

- Fry brown:-
- 3 large Spanish onions in
- 1 $\frac{1}{2}$ cubes of butter
- Add:-
- 3 ground green peppers with seeds
- 1 large or 2 small heads of cauliflower (cut fine)
- 1 quart boiling water
- 6 pounds chicken cut into fine pieces
- 5 medium sized red tomatoes (cut fine)
- 1 $\frac{1}{2}$ pounds ground blanched almonds
- 2 cans French peas
- 2 large stalks celery (ground)
- 1 fresh cocoanut, ground fine and milk, or
- 2 cans Baker's unsweetened cocoanut
- 1 teaspoon red pepper
- 2 teaspoons salt

- 1 bottle Crosse & Blackwell's curry powder (London, England).

- $\frac{1}{2}$ cup coriander seeds (ground fine)

Cook together for two hours. Serve with boiled rice and Tobasco Sauce and Mango-Chutney. Will serve 8 or 10 persons.

Catherine Lea La Argo,
Venice, California.

HAM LOAF

- 2 pounds lean pork
 - 1 pound smoked ham
 - 1 cup cracker crumbs
 - 1 egg
 - 1 $\frac{1}{2}$ cups milk
- Season. Use $\frac{1}{2}$ of the crumbs, moistened with Campbell's Tomato Soup and spread over loaf before baking.

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*Work Called for and Delivered***CHICKEN PIE**

- 1 4-pound chicken
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 5 cups chicken broth
- Salt and pepper to taste
- Crust for pie:-
- 2 cups flour (bread)
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons shortening
- 1 egg
- 1 cup milk

Disjoint and cook the chicken until tender. Then place in deep fire-proof dish. Make a sauce of butter, flour, milk, and broth. Season and cook until thickened. Pour over the chicken and set in oven to keep warm. Make the crust. Sift the flour, salt and baking powder

together. Cut in shortening. Beat eggs light, add milk to egg and stir into mixture. Turn out on board and shape to fit dish or into biscuits. Lay over chicken and bake in hot oven.

Mrs. George Nethercott

BAKED SLICE OF HAM

Slice of ham about 2 inches thick. Cut off fat and cut in small pieces and put on top of ham. Place 12 cloves in ham. Place in oven and sear for 20 minutes at 400 degrees. Remove from oven and pour the following mixture on ham and bake for 1½ hours longer.

- 2 tablespoons sugar
- 2 tablespoons dry mustard
- ½ cup vinegar
- ½ cup water

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CHICKEN TIMBALES

- 3 cups cold chicken
- 1 cup soft bread crumbs
- ½ cup milk
- 1 teaspoon salt. Pepper
- 1 teaspoon chopped parsley
- 1 tablespoon grated onion
- Dash Worcestershire
- 1 tablespoon minced pepper
- sauce
- 2 tablespoons melted butter
- 3 eggs

Cook crumbs in milk until thick. Add chicken cut or chopped in small pieces and mixed with seasoning. Beat yolks of eggs until light colored and add to chicken mixture. Fold in stiffly beaten whites of eggs. Bake 35 minutes in moderate oven. Serve with mushroom sauce. This is a good way to use up left over chicken or turkey and will make six good servings.

Vera Franklin

POTTED BIRDS

Prepare birds as for roasting, filling each with a dressing made as follows:

Allow for each bird the size of a pigeon one-half of a hard-boiled egg, chopped fine; a tablespoonful of bread crumbs; a teaspoonful of chopped pork. Season the birds with pepper and salt; lay them close in a kettle that has a thick, tight-fitting cover. Place over the birds a few thin slices of pork; add a pint of water; dredge over them a little flour, cover and place in a hot oven. Let them cook until tender; then add a little cream and butter. One pint of water is sufficient for a dozen pigeons.

Lucile B. Townley

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ALBION, MICHIGAN

HAM LOAF

1½ pounds smoked ham
 1½ pounds fresh pork
 1 cup bread crumbs
 1 cup milk
 2 eggs
 Salt. Pepper. Mix well.
 Bake about 1½ hours.
 Irene Farley

HAM LOAF

½ cup minute tapioca
 1 pound lean ham ground
 1 pound lean pork ground
 1 tablespoon scraped onion
 pulp
 1 teaspoon Worcestershire
 sauce
 Pepper, paprika
 2 cups milk
 Combine ingredients in or-
 der named and mix thoroughly.

Shake into loaf and bake in
 greased pan in moderate oven
 (375 F.) 45 minutes. Increase
 heat to 425 F. for 20 to 25
 minutes to brown meat.

Mrs. Clara B. Parker

TOMATO NUT LOAF

1 cup cooked rice
 1 egg
 1 cup nut meats
 1 cup tomato pulp
 1½ teaspoons salt
 ½ teaspoon pepper
 1 tablespoon chopped onion
 Celery, salt and sage may
 be added
 Mix well and bake in a
 loaf 30 minutes. Serve with
 cream or tomato sauce. Good
 meat substitute.

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THREE OF MY
FATHER RECIPES(Used by him over 70 years
ago)1—Recipe for Sausage:-
To

40 pounds meat
 1 ounce pepper
 1 ounce ginger
 1 pound salt
 2 ounces sage, after pulver-
 izing

2—Recipe for Beef Brine:-
To

100 pounds beef
 1 pound salt
 2 ounces saltpeter
 2 pounds brown sugar
 2 ounces soda
 Boil and skim last four
 ingredients

3—Recipe for Pickling Hams:-
To

100 pounds meat
 8 pounds solar salt
 4 ounces saltpeter
 4 ounces soda
 2 quarts molasses
 5 pounds brown sugar

Dissolve the salt peter,
 add enough water to cover
 meat. If the ingredients are
 pure, use cold, if not, boil and
 skin. Let the hams remain in
 brine six weeks.

In memory of my father,
 Luther G. Crossman, (1808—
 1879).

Mrs. J. C. Cooper,
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STUFFED PEPPERS

Cut the tops from green peppers, remove the seeds, cover with boiling water and leave standing for five minutes.

Cook one cupful of rice or broken macaroni in chicken stock until tender, add a quarter of a cupful of finely chopped onion, two tablespoons of melted butter, four tablespoons of finely chopped mushrooms and a seasoning of salt and pepper. When filling the peppers add more chicken if necessary. Cover with buttered bread crumbs and bake for one-half hour. Serve hot on heart-shaped pieces of bread.

Charles Manke,
Marshall, Mich.

NUT LOAF

- 1 cup ground nuts, good measure, ground coarse
- 1 cup graham or whole wheat bread crumbs
- $\frac{1}{2}$ to $\frac{2}{3}$ cup milk (just enough to wet crumbs)
- 2 eggs beaten a little
- 1 tablespoon butter, melted
- 1 teaspoon salt
- Sage and onions to taste
- $\frac{1}{2}$ cup celery (cut small)
- $\frac{1}{2}$ sour apple

Mix well together. Bake 40 minutes, garnish with parsley and lemon slices, serve with white or tomato sauce. Good meat substitute.

Mrs. F. S. Goodrich

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LEMON PIE

- 1 $\frac{2}{3}$ cups sugar
- 3 tablespoons corn starch (level)
- Juice and grated rind of one lemon
- 3 eggs (yolks beaten separately) whites for meringue
- 1 $\frac{2}{3}$ cups cold water
- Salt

Cook in double boiler until thickened. Put in a good rich crust and add meringue and brown. This makes an extra large pie—is delicious.

Marjorie Smith

PUMPKIN PIE

- 3 cups boiled or strained pumpkin
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup molasses
- 4 eggs (yolks and whites

- beaten separately)
- 1 tablespoon ginger
- 1 $\frac{1}{2}$ teaspoons cinnamon
- 3 heaping tablespoons sifted flour (if desired)
- 2 cups milk. Salt
- Beat thoroughly ingredients before adding milk. Bake slowly 45 minutes. Will make 3 pies.

Miriam E. Krenerick

CANNED GRAPES FOR PIES

Remove grapes from stem, put pulps in one dish and the skins in another. Cook pulps until separate from seeds and strain. Put skins in kettle with pulp, and sugar to taste, when ready, can use one pint for a pie.

Mrs. M. E. Talmage

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BEAN PIE

- 2 cups beans (boiled in salt water) and mashed, the pink or speckled beans are preferred
- 1 cup sugar
- 2 eggs
- 1 teaspoon powdered cinnamon
- $\frac{1}{2}$ teaspoon powdered ginger
- 1 teaspoon powdered nutmeg
- 2 cups milk
- Pie crust,

Line a deep pie plate with the crust, building up the sides as for pumpkin pie. Combine the two cups of mashed beans with the other ingredients, stirring until they are smooth. Then pour into the pastry-lined plate and bake as for custard pie. The beans may be mashed and then put through a sieve

to make a smoother filling. I use them just as I do squash or pumpkin, straining if not smooth enough.

Mrs. Mary W. Wilkins,
Marble Canyon, Arizona.

VINEGAR PIE

- 1 cup vinegar. If very strong, use part water, perhaps $\frac{1}{4}$ cup
- $1\frac{1}{2}$ cups sugar
- Butter size of a walnut
- Nutmeg. Pinch of salt. Boil. Thicken with two heaping tablespoons of flour stirred smooth in a little water. It needs to be quite thick, but not so as to be stiff when cold. Bake in two crusts. Good.

Mrs. Cora V. Mount

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SOUR CREAM PIE

- 1 cup sour cream
 - 1 cup sugar
 - 1 cup chopped raisins
 - 1 teaspoon cinnamon
 - 2 egg yolks
- Stir all together and put in pie tin lined with crust and bake. Or you can cook on slow fire until thick and put in baked crust. Cover with meringue made of whites of two eggs and sugar. Set in oven and brown.

Alice N. Clement (Mrs. J. R.)

BUTTER SCOTCH PIE

- $\frac{3}{4}$ cup brown sugar
 - 2 egg yolks
 - 2 tablespoons flour
 - 1 pint milk
 - Lump butter
- Cook in double boiler until thick. Pour in baked pie shell and top with meringue made from 2 egg whites.

Mrs. Hattie E. Hughes

**PINEAPPLE AND
PRUNE PIE**

- 1 cup crushed pineapple
 - $\frac{1}{2}$ cup cooked and mashed prunes
 - 1 cup sugar
 - 1 tablespoon lemon juice
 - $\frac{1}{4}$ teaspoon salt
- Put in unbaked crust. Criss-cross the top. Bake 20 minutes.

Mrs. Fred Reed

**A ONE CRUST APPLE
CREAM PIE**

Slice apples thin, fill crust about as full as you would have a custard pie. Stir together a good $\frac{1}{2}$ cup sugar, 1 tablespoon of flour and a pinch of salt. Sprinkle apples with nutmeg, then stir sugar and flour while you pour in a cup of thin cream. Pour over apples and bake. This makes a large pie.

Mrs. Jay Semon

DUTCH APPLE PIE

Line pie tin with pie paste. Fill with quartered apples. Over these put 1 cup sugar, pinch of salt, cinnamon, flour, all mixed together. Over this pour cream or evaporated milk, enough to moisten well. Bake in open pan until crust is set, then cover until apples are done. Then remove cover and let brown. This is a delicious dish.

Mrs. Don Harrington

RHUBARB PIE

- 2 cups rhubarb cut in pieces
 - 1 cup sugar
 - 1 egg
 - 2 tablespoons butter
 - 2 tablespoons flour
 - 2 teaspoons lemon juice
- Mix thoroughly. Use two crusts and bake until rhubarb is done. Very nice.

Mrs. J. D. Wells

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RAISIN PIE

- 1 cup cooked raisins
- 1 cup sugar
- 1 cup boiling water (May use water from raisins)
- 2 tablespoons flour
- 1 tablespoon vinegar
- Salt

Mix flour, sugar, salt, vinegar and water, add raisins. Bake with two crusts. Flavor with lemon if desired.

Mrs. W. C. Bornor

COCOANUT CUSTARD PIE

- 2 eggs
 - 2/3 cup sugar
 - 2 cups milk
 - 1 cup cocoanut
 - 1 teaspoon vanilla
- Add to pie plate lined with paste. When baked add meringue and brown in oven. A special favorite of my father, Horace B. Farley.

Irene Farley

MOCK CHERRY PIE

- 3 cups cranberries
 - 1 cup seeded raisins
 - 1 1/4 cups sugar
 - 2 tablespoons flour
 - 1/4 teaspoon salt
 - 1/2 teaspoon vanilla
- To be baked with 2 crusts. Chop cranberries, add other ingredients.

Mrs. Fred Reed

MOCK MINCE PIE

- 12 crackers rolled fine
 - 1/2 cup molasses
 - 1 cup sugar
 - 1/2 cup vinegar
 - 1/2 cup water
 - 1 cup raisins, chopped
 - 1 teaspoon scant of each, cloves, cinnamon
 - Butter size of egg
- Bake with 2 crusts. Many cannot tell it from a real mince-meat pie.

Bertha E. Gardner

TWO-CRUST LEMON PIE

- 1 cup sugar (heaping)
 - 2 tablespoons flour
 - 1 teaspoon butter
 - 1 whole lemon. Grated rind and use pulp
 - 2 eggs well beaten
 - 1 cup cold water
- Line pie plate, pour in mixture, place an upper crust on pie. Bake in moderate oven.

Martha A. Hurlburt

PIE CRUST (Good)

- 3 level cups flour
 - 1 cup lard
 - Salt
- Blend flour and lard thoroughly, then add slowly just enough water to roll. Scarce one-half cup will make two small ordinary pies.

Wilhelmina Krenerick

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ENGLISH APPLE PIE

Fill a pie tin with layers of sliced cooking apples, (N. Y. Greenings are excellent), alternating with cinnamon and sugar. Pack solid and heap.

Top crust:-

- 1/4 pound butter
- 2/3 cup flour
- 2 cups brown sugar

Mix together and pat on the top of pie and bake in oven 375 F. until brown and crisp. Slice when cold. Delicious.

Alexandra M. La Belle,
Columbus, Ohio.

LEMON PIE (Excellent)

- 4 egg yolks
- 1/2 cup sugar

Juice and grated rind of 1 lemon. Cook until thick in double boiler. While hot add one teaspoon gelatine dissolved in 2 tablespoons water.

Have the 4 egg whites beaten stiff with 1/2 cup sugar beaten in and while the former custard is hot, beat it into the whites of eggs thoroughly and turn into baked crust and place in moderate oven about 10 minutes.

Mrs. Fred Main

LEMON PIE

- 1 cup sugar
- 3 tablespoons flour
- Juice and grated rind of 2 lemons
- Beaten yolks of 2 eggs
- Small piece butter
- Pinch salt

- 1 cup boiling water
- Cook in double boiler or stir constantly, should be about as thick as cake.

My mother's recipe.

Z. Viola Selby (Mrs. S. P.)

MIST PUDDING (Old Recipe)

- 2/3 cup sugar
- 2 tablespoons corn starch, or flour (rounding)
- Pinch salt. Pour on 1 1/3 cups boiling water and cook 10 minutes. Add piece of 1 lemon and beaten whites of 2 eggs. Pour in moulds.

Sauce:-

- 2 egg yolks
- 2 tablespoons sugar
- 1 1/3 cups hot milk

Cook into custard and flavor. (In memory of my aunt, Mrs. L. W. Cole (1819-1883), who is also grandmother of Mrs. Frank Nowlin).

Mrs. Elizabeth Farnham

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ENGLISH PLUM PUDDING (Old Recipe)

- 3 eggs
- 1½ pounds seedless raisins
- 2 ounces citron, cut fine
- ½ cup chopped almonds
- 3 sour apples, chopped fine
- 1 cup flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- 1 teaspoon salt
- 1 cup fruit juice
- Rind of 1 lemon
- 1½ cups dried bread crumbs
- 1 cup suet, chopped fine
- ½ cup sugar
- 1 cup molasses

Soak fruits and almonds in the fruit juices overnight; then add the rest of the ingredients.

Put in molds and cover tightly. Boil from 4 to 8 hours, keeping covered with water and boiling the whole time, or steam. Serve with hard sauce.

In memory of my mother, Mrs. Sarah A. Williams (Born Dec. 25, 1826. Died Nov. 8, 1930).

Mrs. George Dowding,
Homer, Mich.

CORNISH PUDDING (Old English Recipe)

- 2 tablespoons flour
 - 2 tablespoons brown sugar
 - 1 teaspoon baking powder
 - 2 eggs
 - 2 tablespoons jam
 - 1 tablespoon butter
- Melt butter, add to beaten eggs, then add to other material. Place jam or jelly in bottom of dish, pour over above mixture. Steam 1½ hours.
- (Given in Memory of Mr. Banks' mother, Mrs. Anna Myra (Bird) Banks, Wisbech, Cranbridgeshire, England. One of her recipes.)
- Phebe Eslow Banks
(Mrs. E. W.)

SUET PUDDING

- 1 cup suet, chopped fine
 - 1 cup molasses
 - 2 cups sweet milk
 - ½ cup sugar
 - 3 cups flour
 - 1 cup raisins
 - 1 cup chopped dates
- Nutmeg, cloves and cinnamon to suit
- 1 teaspoon soda
- 1 teaspoon salt

Steam 4 hours and dry in the oven. This will keep for months and may be reheated at any time. Serve with any sauce liked, or with whipped cream.

Mrs. F. J. Butler,
Homer, Mich.

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SUET PUDDING

- 1 quart flour
 - 1 coffee cup chopped raisins
 - 1 teacup chopped suet
 - 1 teacup half filled with sugar and filled with molasses
 - 1 teaspoon soda
 - 2 teacups sweet milk
 - 1 teaspoon salt
- Steam three hours
- Helen O. Eldridge

SUET PUDDING

- ½ cup molasses
 - ½ cup dark brown sugar
 - ½ teaspoon salt
 - ½ teaspoon soda (in a little hot water)
 - 1 cup chopped suet
 - 1 cup cold water
 - 2½ cups flour
 - 1 cup raisins
- Mix ingredients in order listed. Steam 3 hours.
- My mother's recipe.
- Z. Viola Selby (Mrs. S. P.)

GRAHAM PUDDING

- ½ cup butter
 - ½ cup sweet milk
 - 1 egg
 - ½ teaspoon cinnamon
 - ¼ teaspoon cloves
 - 2 teaspoons baking powder
 - 1½ cups graham flour
 - ½ cup raisins
- Salt. Steam 2½ hours.
- Mrs. Marian DePue

ESTELLA PUDDING

- 1½ tablespoons sugar
 - 1 tablespoon butter
- Beat together, then add
- 2 eggs
 - ½ cup sweet milk
 - ½ cup chopped raisins (or fresh fruit)
 - 1 teaspoon baking powder
- Flour to make a soft batter
- Steam 35 minutes. To be eaten with cream.
- Mrs. Emma Durkee

INDIAN TAPIOCA PUDDING

- 1 quart sweet milk
 - 2 tablespoons minute tapioca
 - ½ cup molasses
 - ½ cup sugar
 - 2 small pieces of butter
 - Pinch of salt
- Mix all together. Put on stove. Stir until it thickens. Delicious when served with cream, plain or whipped.
- Mrs. Harriet Oder

CARAMEL TAPIOCA

- 2 cups brown sugar
 - 1 quart water, little salt
 - ½ cup minute tapioca
- Put all together and cook until tapioca is transparent. Fruit and nuts may be added. Mix whipped cream through and serve with little whipped cream on top.
- Cherry if desired.
- Mrs. T. L. Callahan

Piggly Wiggly

Groceries — Vegetables — Fruits

312 S. Superior St.

Albion ,

Michigan

PEACH TAPIOCA

Soak 4 tablespoons of minute tapioca in $\frac{1}{2}$ cup of cold water for 5 minutes. Add 2 cups boiling water and $\frac{1}{4}$ teaspoon salt. Cook the mixture in a double boiler until the tapioca is transparent and add $\frac{1}{4}$ cupful of sugar. Take 1 pint of peaches, place the halves of the peaches in a dish. Sprinkle with powdered sugar, pour the tapioca over. Set aside to cool. Serve with cream. Fresh fruit can be used in the peach season.

Mrs. Fred Reed

CARAMEL PUDDING

3 cups brown sugar
 $\frac{1}{4}$ cup butter
 $2\frac{1}{2}$ cups water
Put in baking pan, let come to a boil
1 cup granulated sugar
2 cups flour
2 teaspoons baking powder
1 tablespoon cinnamon
1 teaspoon vanilla
2 tablespoons butter
1 cup milk
 $\frac{1}{2}$ cup pecan meats
Pour syrup into baking dish, put batter in syrup and bake. To serve cut in desired pieces and place upside down on plate.

Mrs. Frances Murray

STEAMED FRUIT PUDDING

1 rounded cup flour
2 teaspoons baking powder
Salt
Stir in enough sweet milk to make a stiff batter. Stir in berries or other fruit and steam. Serve with milk and sugar. Serves four dishes. Especially good with cherries, raspberries, or huckleberries.

Mrs. Eliza A. Koons

SAILOR DUFF

2 tablespoons sugar
2 tablespoons butter
1 egg
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup boiling water
1 teaspoon soda in $1\frac{1}{2}$ cups flour
Steam one hour. Serve with whipped cream.

T. J. Mack

KING OF PUDDINGS

$\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup sweet milk
1 cup raisins
 $1\frac{1}{2}$ cups graham flour
1 egg
1 tablespoon butter
1 teaspoon soda
Salt
Serve with any sauce you prefer.

Mrs. Betsey H. Weldon

ARA D. SHARP, M. D.

F. A. C. S.

Phone 236

308 $\frac{1}{2}$ S. Superior St.

Albion,

Michigan

SPICED PUDDING (Old Recipe)

2 ounces brown sugar
3 ounces butter
2 eggs
 $\frac{2}{3}$ cup milk
 $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ pint molasses
1 pound flour (nearly)
1 teaspoon, each, allspice, cloves, cinnamon, nutmeg
 $\frac{1}{2}$ teaspoon salt
Beat the sugar and butter together, then add spices, then eggs, then milk and molasses. Last of all, add sifted flour. Boil in mold for two hours.

Charles Manke,
Marshall, Mich.

SULTANA RAISIN DESSERT

Fry until tender and brown:
2 cubes butter
2 cups Cream of Wheat
Add syrup made up of:
2 cups granulated sugar
1 cup water (more if desired)
Add 2 cups Sultana Raisins (soaked and drain)
Add 2 teaspoons Spanish Saffrin
(dissolved in 2 teaspoons boiling water)
Add 1 package of Cardamom seeds

(remove seeds from shells and pound into fine powder)

Serve very hot with thick cream or whipped cream.

Spanish Saffrin at drug store, 30c worth.

Cardamom seeds at drug store, 30c worth.

Catherine Lea La Argo,
Venice, California

NEW ENGLAND BAKED INDIAN PUDDING

8 tablespoons best yellow corn meal (heaping)
3 quarts milk
1 cup molasses
1 cup brown sugar
 $\frac{1}{3}$ cup butter
4 eggs
1 small spoonful each, ginger, cinnamon, salt, nutmeg, or mace
2 cups raisins and citron

Boil 2 quarts of the milk and gradually add the meal, stirring well until thoroughly scalded; remove from fire and pour in large pudding dish, add one quart milk, butter, sweetening, spices and fruit. Bake slowly four hours. Best when eaten cold with cream or pudding sauce. Very fine.

My mother's recipe—Mrs. Stephen E. Harrison, Waterbury, Conn.

Mrs. F. S. Goodrich

E. M. CHAUNCEY, M. D.

Internist

308½ S. Superior St.

Phone 123

Albion,

Michigan

**BROWN STEAMED
PUDDING**

- 2 tablespoons butter
 - 2 tablespoons sugar
 - 2 egg whites (beaten)
 - ½ cup molasses
 - ½ cup boiling water,
 - 1 teaspoon salt
 - 1 teaspoon soda
 - 1½ cups flour
- Season to taste and steam one hour.
- Sauce for Pudding:
- 2 egg yolks (well beaten)
 - 2 tablespoons sugar
 - ½ pint whipped cream
 - Pinch of salt

Albert L. Braden

STEAMED PUDDING

- 1 egg
 - 1 cup molasses
 - ½ cup hot water
 - ½ teaspoon soda
 - 1 cup flour
- Steam 1 hour
- Cream for Pudding:
- ¾ cup powdered sugar and
 - 2 tablespoons butter creamed together
- Add 1 egg well beaten
- When ready to serve add 2 cups whipped cream and 1 teaspoon of vanilla.
- My mother's recipe. Mrs. Ida Robinson (1848-1930)

Sybil G. Robinson

**MOTHER COYKEN-
DALL'S PUDDING**

- 1 egg
 - 2 tablespoons sugar, beat well
 - 2 tablespoons melted butter
 - 1 teaspoon soda in a little hot water
 - ½ cup molasses
 - ½ cup flour
 - ¼ pound stoned dates
 - ½ cup nut meats
 - ½ cup boiling water, last
- Steam ½ hour or longer.
- Serve with whipped cream or hard sauce. This is delicious.
- Meda Coykendall Findley
(Mrs. C. C.)

CHRISTMAS PUDDING

Soak 1 envelope Knox Gelatine (plain) in ¾ cup cold water 5 minutes. Put 1 pint milk in double boiler, when hot, add 2½ squares melted (bitter) chocolate. When scalded, add 1 cup brown sugar, ¼ teaspoon salt, and gelatine. Remove from fire and when mixture begins to thicken add ½ teaspoon vanilla, 1 cup seeded raisins, ½ cup dates, ¼ cup nuts (cut small) and ½ cup prunes, (cut small). Turn into mold first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened or flavored with vanilla.

Mrs. F. S. Goodrich

MICHIGAN SANITARY TOWEL SUPPLY CO.*Main Office, Battle Creek, Mich.*

Clean towels delivered to you weekly for less than the laundry bill would cost you.

*May We Serve You.***ORANGE PUDDING**

Grate the rind of one large orange (or two small ones) into one quart of milk. Place over a kettle of water. When scalding hot strain, add 1 small piece of butter, 5 tablespoons sugar and a little salt. Take the yolks of four eggs, two tablespoons corn starch and beat with a little milk, then add all together. Stir briskly for 3 or 4 minutes. Slice the orange on the top of the custard; if sour sprinkle on a little sugar. Beat the whites and sweeten, pour over top and brown. (Can halve the recipe.) Some use flour.

Mrs. T. J. Mack

CARROT PUDDING

- 1 cup grated raw carrots
 - 1 cup grated raw apples
 - 1 cup brown sugar
 - 1 cup grated or chopped suet
 - 1 teaspoon ground cinnamon
 - ½ teaspoon nutmeg
 - 1 cup raisins
 - 1 cup dates (cut)
 - 2 cups flour
 - 1 teaspoon soda dissolved in
 - 1 tablespoon hot water
- Steam for 3 hours. May add ½ cup sliced candied peel, if desired.

Mrs. Oscar Cooper

CHOCOLATE PUDDING

- Scald 1 quart milk in double boiler. Mix together—
- 4 tablespoons cocoa
- 3 tablespoons corn starch
- 1 cup sugar
- ½ teaspoon salt

Moisten with ½ cup cold milk and add gradually to scalding milk. Stir constantly and cook until it thickens. Remove from fire and add 1 cup nut meats and 1 tablespoon vanilla. Coconut may be used in place of nut meats. Pour in sherbet glasses, chill and serve with whipped cream. Serves 8.

Mrs. C. S. Lauber

CHERRY CUP PUDDING

- 1 egg beaten very light
- ¾ cup sugar
- Butter size of walnut
- Beat until creamy
- ¾ cup sweet milk
- Add flour enough to make a stiff batter
- 2 teaspoons baking powder sifted in flour
- ½ teaspoon salt

Beat briskly, using a fork. Have 4 cups well buttered, put 2 tablespoons cherries in each cup or any kind of fruit desired. Fill cups three-fourths full of batter. Steam three-fourths of an hour.

Mrs. R. C. Bretz

COMPLIMENTS OF
AMERICAN STORES, Inc.

Groceries and Fresh Vegetables

204 So. Superior Street

Albion, Mich.

CHERRY PUDDING

- 2 cups sifted pastry flour
- 2 teaspoons baking powder
- $\frac{3}{4}$ cup milk (scant)
- $\frac{1}{4}$ cup butter
- 2 eggs
- 1 cup pitted cherries
- $\frac{1}{4}$ teaspoon salt

Steam or bake

Louise A. Schultz,
Marshall, Mich.

RICE PUDDING

- $\frac{1}{2}$ cup rice, washed and rubbed several times with the hands in warm water. When well drained, add—

- 2 quarts of milk
 - 1 cup sugar
 - Salt and seasoning
- Cook slowly between 2 and 3 hours, stirring frequently. When taken from oven, add raisins.

Mrs. Linda Adams,
Marshall, Mich.

BILLY SUNDAY
PUDDING

- 2 $\frac{1}{2}$ cups water
- 1 $\frac{1}{2}$ cups brown sugar
- $\frac{1}{2}$ cup minute tapioca
- $\frac{1}{2}$ cup dates or figs
- $\frac{1}{2}$ cup nuts

Put in oven and stir every little while. Cook about 45 minutes in moderate oven. Serve with whipped cream.

Mrs. Harland A. Ludwig

GINGER PUDDING

- 3 egg yolks beaten
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup molasses with—
- 1 teaspoon soda beaten in
- 2 tablespoons brown sugar
- $\frac{1}{2}$ cup boiling water
- 2 cups flour
- 1 teaspoon ginger
- Pinch of salt

Steam one hour

Sauce: The beaten whites of 3 eggs, 1 cup sugar, grated rind of one lemon, when ready to serve, add 1 tablespoon of lemon juice.

Mrs. Fred Main

DATE PUDDING

- 1 pound dates (ground)
- 1 level teaspoon soda rubbed into dates
- 1 cup boiling water
- Cool, then add
- 1 egg
- 1 teaspoon butter
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup nut meats

Bake as you would a cake. Serve either hot or cold with whipped cream. Serves 15.

Katheryn M. Thunold

K. D. KEELER, M. D.

Physician and Surgeon

Commercial Bank Building

Office Phone 547-F1

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FIG PUDDING

- $\frac{1}{2}$ cup chopped figs (or dates)
- $\frac{1}{2}$ cup chopped suet
- $\frac{1}{2}$ cup chopped nut meats
- 2 cups white bread crumbs
- $\frac{1}{2}$ cup sugar
- 1 cup sweet milk
- 4 eggs well beaten
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon lemon extract

Flour the figs and suet, soak the bread crumbs in the milk, stir all together, turn into a covered pudding dish and steam 2 hours. Serve with yellow sauce.

Yellow Sauce:

- 1 cup brown sugar
 - $\frac{1}{4}$ cup butter
 - 1 egg yolk beaten
 - 1 teaspoon lemon extract
- Stir all together over slow fire until it thickens or stir together and set the dish over steam until it thickens.

Alice N. Clement
(Mrs. J. R.)

DESSERT

Eagle Brand milk boiled in cans for 3 hours. Store in cold place, and when wanted for dessert, dip out of cans and serve with whipped cream. Makes delicious caramel dessert.

Mrs. T. L. Callahan

WHOLE WHEAT DATE
PUDDING

- 2 cups whole wheat flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup milk
- $\frac{1}{2}$ cup molasses
- 1 cup stoned dates

Mix dry ingredients, add dates until thoroughly floured. Add milk and molasses. Steam three hours in a closed mold. Serve with any plain pudding sauce.

Mrs. George P. Brown

PEACH BETTY

- 1 cup dry bread crumbs
- 2 cups canned sliced peaches
- 2 tablespoons sugar
- Cinnamon

Roll or grind bread crumbs very fine. Place one cup peaches in buttered baking dish. Add $\frac{1}{2}$ cup bread crumbs, 1 tablespoon butter, broken into bits, sprinkle with 1 tablespoon sugar and a little cinnamon. Add another cup drained peaches, then $\frac{1}{2}$ cup bread crumbs, 1 tablespoon each, butter and sugar, a little cinnamon. Pour peach syrup over all and bake in moderate oven 20 minutes, or until crumbs are brown. Serve with hot peach syrup to which 1 teaspoon butter has been added.

Mr. and Mrs. C. Ross Richtmeyer.

Drs. A. T. and G. C. HAFFORD

Physicians and Surgeons

400 So. Superior St.

Phone 112-F1

THREE CUSTARDS

1. Steamed or Baked Custard
4 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon vanilla extract
1 quart milk

Beat eggs, sugar, salt and vanilla together; scald milk and add slowly, stirring constantly. Put into greased baking dish or small molds; if baked, place in pan of water in slow oven.

2. Soft Custard
1 pint milk
2 eggs
 $\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Beat egg yolks, sugar, salt and vanilla together and cook with milk. Add stiffly beaten egg whites to hot mixture, beating in with Dover egg beater. May be used as a sauce over cooked rice, bananas, peaches, and other foods.

3. Floating Island
2 cups milk
4 tablespoons sugar
1 tablespoon flour
 $\frac{1}{2}$ teaspoon vanilla
4 eggs
 $\frac{1}{4}$ teaspoon salt

Separate eggs. Mix salt, sugar and flour together and add to slightly beaten yolks. Pour

hot milk slowly over the mixture. Cook in double boiler until it coats the spoon. Cool and add flavoring and put in serving dish or glasses. Beat whites until stiff. Add sugar slowly and beat until firm. Dot over top. Small pieces of jelly or rolled nuts may be added to the meringue.

(In memory of my mother, Mrs. Emma Roper).
Mrs. Gertrude Roper Condon
Detroit, Michigan

MOTHER'S DATE DAINTY

- 1 cup dates
- 1 cup nut meats
- 2 cups marshmallows
Cut up above and add
- 7 graham crackers, crumbled
Mix with $\frac{1}{2}$ pint cream (whipped or otherwise)

Roll 8 graham crackers on waxed paper. Place above on this and make into a long roll, covering well with the graham cracker crumbs. Chill, cut off in slices. Serve plain or with whipped cream.

In memory of my mother, Mrs. Ida Robinson. One of her recipes.

Miss Sybil G. Robinson

APPLE ROLL

- $1\frac{1}{2}$ cups sugar
- 1 pint water placed on fire to boil while making roll
- 2 cups good cooking apples, diced

Dough for Roll:

- 2 cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons sugar
- 3 tablespoons melted butter
- $\frac{1}{2}$ cup sweet milk

Sift dry ingredients together, add melted butter to milk and mix. Roll out $\frac{1}{2}$ inch thick, spread with apples and sprinkle with cinnamon. Roll into long roll and cut in slices $1\frac{1}{2}$ inches thick. Place in pan and pour over the hot syrup, put a piece of butter on each roll. Bake until apples are done.

Mrs. W. R. Pierce

STRAWBERRY SHORTCAKE (Old-Fashioned)

- 1 quart flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder (heaping)
- 2 tablespoons butter (full)
- 1 pint milk

Sift flour, salt and baking powder together, rub in butter and milk enough to make a soft dough, just enough to handle. Divide in half, roll each part out the size of a breakfast plate, spread butter on one and slight sprinkle of flour, then put the other on top and bake on a buttered tin. Have ready a pint of fresh strawberries that have been sprinkled with powdered sugar, a half hour before required, divide the pastry without breaking, put strawberries between crusts and serve hot.

Mrs. Charles Manke,
Marshall, Mich.

DATE ROLL DESSERT

- 1 pound graham crackers
- 1 box (10 oz.) dates
- $\frac{1}{2}$ pound nut meats
- $\frac{1}{2}$ pound marshmallows
- $\frac{1}{2}$ pint coffee cream

Break all the crackers, except 4, in pieces. Roll 4 for use later. Cut dates, marshmallows and nut meats in fine pieces. Add these and cream to broken crackers. When mixed well, mold into roll. Then roll this mixture in the 4 cracker crumbs and let stand over night. Slice and serve with whipped cream.

Mrs. E. M. Brigham, Sr.

CUCUMBER PICKLES

- 1 quart sliced cucumbers
Sprinkle with 1 teaspoon salt. Let stand 2 hours.
Drain off brine
- 1 large onion chopped
- 1 large green pepper chopped
- $\frac{1}{2}$ teaspoon turmeric
- 1 teaspoon mustard
- 1 teaspoon celery seed
- 6 whole cloves
- $\frac{3}{4}$ cup brown sugar
Cover with vinegar, cook until clear.

Ellen Wartman

SLICED CUCUMBER PICKLES

- 3 dozen cucumbers sliced
- 12 onions
- 4 red sweet peppers. Add coarse salt and weight down over night, squeeze out with the hands, or drain well
- Make a syrup of
5 cups granulated sugar and
5 cups vinegar, 1 tablespoon mustard and celery seed and turmeric powder
Bring to a good boil and add pickles and boil until pickles are clear. These are fine.

Mrs. Frank Pierce

EIGHT DAY PICKLES

1st day: Cut 1 peck of medium cucumbers in $\frac{1}{2}$ inch slices. Cover with cold water 24 hours.

2nd day: Drain, add 2 cups salt and cover with boiling water.

3rd day: Drain, add $\frac{1}{4}$ pound powdered alum to water enough to cover, heat to boiling and cover.

4th day: Drain, heat to boiling and cover.

4th day: Drain, heat to boiling, water and vinegar in the proportion of 1 quart vinegar to 4 quarts water. Pour on boiling hot.

5th, 6th, and 7th days. Reboil the vinegar solution and cover as on the 4th day.

8th day: Drain well and pack in jars. Boil together 5 cups sugar, 5 cups vinegar, $\frac{1}{4}$ cup celery seed, $\frac{1}{4}$ cup mustard seed and 1 onion. Remove onion after boiling. Cover with hot liquid and seal.

Mrs. Mable Gray,
Marinette, Wis.

GERMAN
CUCUMBER PICKLES

Put large cucumbers to soak in strong brine (2 cups of barrel coarse salt to 1 gallon of water) for eight days. Drain. Soak in clear cold water 4 days, changing each day. Then cut in 1 inch lengths and heat on back of stove to boiling point in strong alum water one-half hour. Make a syrup of 3 pounds brown sugar 1 quart good vinegar and $\frac{1}{2}$ pint of water to every 4 pounds cucumbers.

Season with mace, cinnamon bark, whole cloves, celery seed, add a few pieces of ginger root. Boil pickles very gently so as not to cause them to crack open. Boil until clear, can and seal at once.

Mr. and Mrs. George O. Ackley

SACCHARINE PICKLES

Use small cucumber pickles and pack in jars and add
2 quarts vinegar
 $\frac{1}{2}$ cup coarse salt
1 tablespoon ground mustard
1 teaspoon powdered alum
1 teaspoon saccharine
All ingredients are cold and level measurements.

Miss Emma Phinney

SWEET
CUCUMBER PICKLES

1 gallon vinegar
 $\frac{1}{4}$ cup ground mustard
1 cup salt
15c saccharine
Wipe cucumbers dry before putting in jar. This will cover four gallons of cucumbers. Horse radish leaves on top. Very ood.

Helen Burruss

SLICED
CUCUMBER PICKLES

3 quarts sliced cucumbers
3 onions
3 red peppers
Soak in salt water overnight. Bring to a boil in the following:
3 cups vinegar
3 cups sugar
3 tablespoons celery seed
3 tablespoons white mustard seed

Mrs. Mary Elmer Martin

DILL PICKLES (Fine)

1 quart vinegar to 4 quarts of water
1 cup salt
1 small onion in bottom of each can
2 or 3 bunches of dill to each
Boil fluid, put on pickles and can.

Mrs. Maud Boyd

RAG PICKLES

1 quart cucumbers, sliced thin
2 quarts green tomatoes
10 small onions
2 red peppers
2 cups sugar
2 teaspoons turmeric, or curry powder
2 teaspoons celery seed
2 teaspoons mustard seed
3 tablespoons salt
1 quart vinegar

Measure all after sliced. Boil $\frac{1}{2}$ hour and can while hot.

Mrs. Eliza A. Koons

MUSTARD PICKLES

1 quart small cucumbers
1 quart large cucumbers (sliced)
1 quart green tomatoes (cut in small pieces)
1 quart small onions
2 large heads cauliflower (broken in small pieces)
2 green peppers, chopped, (remove seeds)
Let stand in weak brine overnight. In the morning scald in brine. Drain off that brine, then make paste of
4 large tablespoons mustard (Colman's)
1 tablespoon turmeric
5 cups sugar
 $1\frac{1}{2}$ quarts not too strong vinegar
6 large tablespoons flour

Stir all together, turn over pickles after boiling up good. While hot, add 1 tablespoon celery seed. (Makes 5 quarts).

Helen O. Eldridge

BEET RELISH

1 quart cooked beets (chop)
1 quart raw carrots (chop)
1 cup grated horse-radish
2 cups sugar
1 teaspoon black pepper
 $\frac{1}{4}$ teaspoon cayenne pepper
1 tablespoon salt

Mix and cover with vinegar. Seal, but do not heat.

Mrs. Carrie Ott

SLICED GREEN
TOMATO PICKLES

1 peck green tomatoes sliced
1 teacup salt
6 large onions (or 12 or 14 small ones) sliced

Mix thoroughly and let stand overnight. The next day pour off the liquor and throw away. Mix 2 quarts of water, and one quart of vinegar, pour over above mixture and boil 20 minutes, drain and throw away. Take 3 quarts of vinegar, 2 pounds of brown sugar, 2 tablespoons each of all-spice, cloves, cinnamon, ginger and mustard. Put 12 finely chopped green peppers with tomatoes and boil from one to two hours. Put hot into jars and seal.

Mrs. I. H. Riddick

GREEN TOMATO
MINCEMEAT

3 pounds green tomatoes
3 pounds sour apples
4 pounds brown sugar
2 pounds raisins
1 cup chopped suet
 $\frac{1}{2}$ cup vinegar

2 tablespoons each of cloves cinnamon and salt

Orange peel if desired

Chop tomatoes and drain well. Measure juice and add as much water to pulp. Scald and drain again. Do this twice. Add all except vinegar and cook till clear, add vinegar and cook 15 minutes.

Mrs. Betsey H. Weldon

MOTHER'S
CHILI SAUCE

12 large tomatoes
6 small onions
2 cups brown sugar
 $\frac{1}{2}$ pint vinegar
1 teaspoon, each, cloves ginger, and cinnamon
3 green peppers

Salt to taste. Cook all together and seal in cans.

Mrs. A. L. Young

CHOW CHOW
(Old Recipe)

- 4 quarts small green cucumbers
4 green tomatoes
3 small onions
3 green peppers
Salt to taste
1 cabbage
- Scald all together in salt and water until tender (not soft.) Drain. Scald 2 quarts cider vinegar, 2 cups brown sugar, 1 tablespoon corn starch, $\frac{1}{2}$ cup ground mustard.
- Stir together with cold vinegar. Pour into boiling vinegar. Cook a short time and pour over vegetables. Spices may be added, if desired.

Emma L. Foster

THREE OLD RECIPES
(Excellent)

1. Peach Pickle
4 pounds light brown sugar
1 pint vinegar
 $\frac{1}{2}$ ounce cloves
 $\frac{1}{2}$ ounce cinnamon
Boil all but fruit 2 mornings in succession and pour over fruit. Third morning, boil all together, then seal.
2. Ripe Water Melon Pickle
Pare the watermelon. Cut in pieces. Boil until tender in salted water. Drain. Have ready any sweet pickle syrup and when boiling, drop in water melon. Cook until clear. Can immediately.
3. Olive Oil Pickles
50 cucumbers
4 large onions
 $\frac{1}{2}$ pint olive oil
1 ounce white mustard seed
1 ounce black mustard seed
1 ounce celery seed
Slice cucumbers. Mix $\frac{1}{2}$ cup salt, let drain 3 hours. Chop onions fine. Mix with other ingredients. Pack in cans. Pour enough vinegar over them to cover.

Mrs. Emma Durkee

SLICED CABBAGE

- 4 small cabbage heads sliced
Add
1 cup salt and stir, add
1 gallon of boiling water
Let stand 24 hours, then squeeze out with the hands
Take
 $3\frac{1}{2}$ pints vinegar
2 pints granulated sugar and boil and let cool, before you put it on cabbage
Take
3 red peppers
3 green peppers
1 ounce celery seed
1 ounce mustard seed
Chop fine.

Mrs. Hattie E. Hughes

PEPPER HASH

- 12 green sweet peppers
12 ripe peppers
15 onions
Put all through food chopper, pour boiling water over all. Let cool in same. Drain, then add
 $1\frac{1}{2}$ pints vinegar
 $1\frac{1}{2}$ pounds sugar
2 tablespoons salt
Put all together, heat to boiling point. Can as other fruit. Seal.

Mrs. Wilhelmina Krenerick

HORSERADISH RELISH

- 1 package lemon jello
1 cup boiling water
2 tablespoons vinegar or lemon juice
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup horse radish (drained)
1 cup cream, whipped
Dissolve jello in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in horseradish and cream. Turn into mold. Chill until firm. Serve with baked ham or cold meat. Serves eight.

Mrs. Laura R. Young

TOMATO CATSUP

- 1 peck ripe tomatoes
2 large onions
Cook together two hours, strain, then add
2 cups sugar
 $1\frac{1}{2}$ to 2 cups vinegar
3 tablespoons salt
1 tablespoon whole cloves
1 tablespoon mustard seed
1 tablespoon cinnamon
1 teaspoon black pepper

Mrs. Frank Dunn,
Marengo, Mich.

MANGO RELISH

- 1 cup sugar
4 sweet green mangoes
4 red mangoes
4 onions
1 cup vinegar
Chop mangoes and onions, mix and boil few minutes.

Mrs. Frances Murray

CHILI SAUCE

(Very old recipe)

- 18 ripe tomatoes
6 onions
3 green peppers (hot)
 $1\frac{1}{2}$ cups brown sugar
 $2\frac{1}{2}$ cups vinegar
2 teaspoons salt
 $1\frac{1}{2}$ teaspoons allspice (ground)
Chop or grind, tomatoes, onions, and peppers, add other ingredients and cook until tender. This is my great-grandmother's recipe.

Mrs. Henrietta Slocum

TOMATO RELISH

- 1 peck ripe tomatoes, chopped and drained over night
2 cupfuls chopped celery
6 onions chopped fine
1 pint not too sharp vinegar
2 pounds brown sugar
 $\frac{1}{2}$ cup salt
2 ounces white mustard seed
1 ounce ground cinnamon
3 or 4 red peppers chopped fine

Mix all thoroughly and put in a crock ready for use. (Uncooked).

Mrs. Wilson Cooley

HOT POTATO SALAD

Cook potatoes and slice
Cook bacon, take out of fat. Fry an onion or two in fat, onion cut in small pieces. Thicken fat with corn starch wet in vinegar, add little mustard, salt to taste, little sugar, slices of cooked beets, or tomatoes, add to potatoes, heat through and add bacon cut in small pieces. Serve hot and garnish with head lettuce.

Mrs. H. W. Mosher

POTATO SALAD

- 1 cup milk in double boiler, bring to boiling point and add
3 tablespoons butter. Make a paste of
1 tablespoon flour
1 teaspoon sugar
1 teaspoon dry mustard, and stir into hot milk
3 eggs broken into cup (beat) add vinegar enough to make $\frac{3}{4}$ of a cup, add to the cream sauce and cook. Pour over potatoes, either hot or cold, add any other vegetable you wish.

Mrs. Carrie Ott

STUFFED EGG SALAD

- 6 eggs
1 cup spinach (cooked)
1 or 2 onions (small, green)
 $\frac{1}{2}$ teaspoon salt
2 tablespoons mayonnaise dressing

Allow 1 hard cooked egg for each service. Cut eggs lengthwise and remove yolks. Chop spinach fine, drain and add to it fully chopped onions, salt, and moisten with mayonnaise dressing. Refill egg whites with spinach mixture, heaping them up. Rub egg yolks through a sieve and sprinkle over tops of filled eggs. Serve on crisp lettuce.

Mrs. Elizabeth Richards.

STUFFED PEPPER SALAD

- 1/2 pound cream cheese
- 3 hard boiled eggs
- 1/4 pound pecan meats
- 1 medium sized pickle, chopped
- 1/3 cup salad dressing
- 6 peppers

Cut off tops of peppers, remove seeds. Cream cheese until smooth. Mix and stuff the peppers. Chill them in refrigerator. Slice on lettuce leaf. Mayonnaise may be used on top.

Mrs. Frances Murray

GOLDEN MOUNTAIN

Scrape and cook until tender enough carrots to make 2 cups mashed. Mash thoroughly and add 2 well beaten eggs.

- 1/4 cup of cream
- 1 teaspoon of sugar
- Salt and pepper to taste

Place in a well buttered mold. Stand in a pan of hot water and bake until firm in a moderate oven. Turn out on a platter and surround with cooked peas.

Mrs. Elizabeth Richards

BERMUDA SALAD

- 1/2 cup sliced Bermuda onion
- 1 1/2 cups shredded cooked beets
- 1 bunch water cress

Slice the onions crosswise very thin, sprinkle with salt and pepper. Place over them two tablespoons vinegar and one teaspoon sugar. Let stand one hour to season. Cut the beets into narrow strips; mix with 3 tablespoons French dressing and add to the drained onions. Let stand for 5 minutes. Toss the water cress in additional dressing and arrange with onion mixture upon it.

George Nethercott

CHEESE AND CARROT SALAD

Grate one pound of cheese and a dozen carrots as fine as possible. Mix thoroughly with the salad dressing. Serve on lettuce leaves. Fine.

My mother's recipe.

Grace Spear

CABBAGE SALAD

- 1 small head cabbage
- 1 stalk celery
- 2 sour apples
- Nuts; any kind preferred
- Stir up with the following salad dressing:

- 1/2 cup sugar
- 1/2 cup cream
- 1 beaten egg
- 1 teaspoon salt
- 1 heaping teaspoon mustard
- 1/2 cup vinegar

Mrs. Irwin Elmer

CABBAGE AND CELERY SALAD

- 1 pint chopped cabbage
- 1 cup celery
- 1/3 cup sugar
- Vinegar
- Just before serving pour whipped cream over.

Mrs. Fred Reed

ASPARAGUS SALAD with COLD SLICED TONGUE

1 can asparagus tips placed in center of small serving platter. Garnish both sides of the asparagus with small lettuce leaves and arrange slices of cold boiled tongue, baked ham, roast beef or roast turkey. On top of asparagus place spoonful of tartare sauce. Garnish platter with wedge-shaped sections of hard-boiled egg and sprigs of parsley. Serve with additional tartare sauce.

Henry Burkwalt

FROZEN SALAD

Take 1 medium sized green pepper and cut off the top. Clean out inside. Take top and cut up fine. Cream 1 package Philadelphia cream cheese and add the green pepper which has been cut up. Add 1/3 cup chopped pecan meats and mix well. Stuff pepper solid and place in ice box until thoroughly chilled. When ready to serve slice through pepper and serve on lettuce leaves. Pour over with French dressing.

Charles E. Sherrow

FRUIT SALAD

- 2 small glasses of honey
- 2 eggs
- Juice of 1 lemon
- 2 bananas
- 4 peaches
- 4 pears
- 1/2 pint whipping cream

Beat eggs until fluffy, add to honey with the juice of lemon. Cook in double boiler until thick. Cool and when ready to use, add 1/2 pint of whipped cream. Serve over 1/2 peach, 1/2 pear and 1/4 banana on bed of lettuce. Nuts may be added. Serves 8.

Mrs. C. S. Lauber

GOLDEN GLOW SALAD

- 1 cup boiling water
- 1 package lemon jello
- 1 cup pineapple juice (from canned pineapple)
- 1 tablespoon vinegar
- 1/2 teaspoon salt
- 1 cup diced pineapple
- 1 cup grated raw carrots
- 1/3 cup walnut meats (cut fine)

Dissolve the jello in boiling water, add pineapple juice, vinegar and salt. Chill. When slightly thickened, add pineapple, carrots and nuts. Chill again until firm. Serve on lettuce and garnish with mayonnaise.

Mrs. Fred Reed

CRANBERRY SALAD

- 1 pound cranberries, add
- 2 cups water and cook 5 minutes
- Take from stove and add
- 2 packages of orange jello
- 1 cup nut meats
- 1 stalk celery, cut fine
- Set aside to cool in shallow pan. Cut in squares and serve on lettuce leaf to which add salad dressing mostly of whipped cream.

Irene Farley

PERFECTION SALAD

- 2 tablespoons granulated gelatine
- 1/2 cupful cold water
- 1/2 cupful vinegar
- Juice of 1 lemon
- 2 cupfuls boiling water
- 1/2 cupful sugar
- 1 teaspoonful salt
- 2 cupfuls sliced celery
- 1 cupful shredded cabbage
- 3 pimentos chopped

Prepare all ingredients except the vegetables, as for a gelatine mixture. When the mixture begins to set, stir in the vegetables, and pour into a mold. Serve in lettuce leaves with mayonnaise dressing.

Ada Eslow-Clark,
Chicago, Ill.

MOCK RASPBERRY SALAD

- 4 cups cranberries
- 2 cups sugar
- 1 cup celery cut fine
- 1 cup walnut meats, cut fine
- 1 tablespoon gelatine, dissolved in 1/4 cup cold water

Cook cranberries in a little water till soft, put through a sieve, add sugar and boil about 2 minutes, put in gelatine and set aside to cool. When it begins to cool, add celery and nut meats. Set in a mold and serve with mayonnaise.

Mrs. Maria Savage,
Marinette, Wis.

SALAD DRESSING

- 1 cup vinegar—heat
Mix the following:
1 teaspoon salt
1 teaspoon mustard
1 heaping tablespoon flour
 $\frac{1}{2}$ cup sugar
1 egg
1 cup milk
Small piece of butter
Add to hot vinegar
Cook till thick, stirring constantly.

J. H. Perine

SALAD DRESSING

- 1 cup vinegar, heated
1 cup sugar
1 cup sour cream
1 teaspoon mustard
4 egg yolks or 2 whole eggs
2 large teaspoons flour or corn starch
2 teaspoons salt

Mix together and pour into vinegar. Will keep for a long time in a cool place. Very fine.

Mrs. Fred Upham,
MarengoQUICK
SALAD DRESSING

- 1 egg
2 tablespoons vinegar, or lemon juice
 $1\frac{1}{2}$ tablespoons salt
2 teaspoons dry mustard
 $\frac{1}{8}$ teaspoon paprika
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{4}$ cup oil
1 cup water
4 tablespoons corn starch

Put egg, sugar, seasoning, vinegar and oil into mixing bowl, but do not stir. Make a paste by mixing the corn starch with $\frac{1}{2}$ cup of water, add the other half cup of water and cook over a slow fire, stirring constantly until it boils and looks clear. Add hot starch mixture to ingredients in bowl. Beat briskly with egg beater. I use mineral oil.

Mrs. W. R. Pierce

FRUIT
SALAD DRESSING

- 1 tablespoon sugar
1 tablespoon flour
 $\frac{1}{2}$ teaspoon salt
2 egg yolks beaten thick
2 egg whites beaten stiff
Juice of 1 lemon
 $\frac{3}{4}$ cup pineapple juice
1 tablespoon butter

Mix flour, sugar and salt. Put butter and pineapple and lemon juice in double boiler and when hot add well beaten egg yolks to which has been added the dry mixture. Add egg whites and cook until thick. When serving, thin with whipped cream.

Charles E. Sherrow

COOKED
SALAD DRESSING

- $\frac{1}{2}$ teaspoon mustard
 $1\frac{1}{2}$ teaspoons salt
 $1\frac{1}{2}$ teaspoons sugar
 $1\frac{1}{2}$ tablespoons flour
 $\frac{1}{8}$ tablespoon paprika
Few grains cayenne
1 egg
1 cup milk
4 tablespoons vinegar
 $1\frac{1}{2}$ tablespoons butter

Mix mustard, salt, sugar, flour, paprika and cayenne together. Add the beaten egg and mix well. Add milk and vinegar and cook over hot water until thick. Add butter and stir until melted.

TARRAGON DRESSING

Use above recipe but use only 2 tablespoons vinegar, then add 2 tablespoons tarragon vinegar, 2 tablespoons chopped onions and 2 tablespoons chopped parsley.

Mrs. Russell Zimmerman.

BACON
SALAD DRESSING

- 3 slices of bacon cut fine and fry. Add
 $\frac{3}{4}$ cup vinegar
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour cream
Pepper
Yolks of 2 eggs (beat yolks before adding)
Cook until thick Stir constantly.

Mrs. C. S. Lauber

MAYONNAISE
DRESSING

- 1 egg yolk
2 tablespoons vinegar
 $\frac{1}{4}$ teaspoon mustard
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
1 cup salad oil
Beat egg yolk and add
1 tablespoon vinegar
Add mustard, salt, pepper and mix well. Drop oil, a teaspoonful at a time into the egg mixture, beating constantly until $\frac{1}{4}$ cup oil is added. Then add it in larger quantities, beating thoroughly after each addition. As the mixture thickens, add the remaining vinegar a little at a time. (Half lemon juice and half vinegar may be used.) Keep in cool place.

RUSSIAN MAYONNAISE

To basic recipe, add $\frac{1}{8}$ cup chili sauce and 2 tablespoons chopped green pepper.

TARTAR MAYONNAISE

- To basic recipe, add
2 tablespoons chopped sour pickle
2 tablespoons chopped stuffed olives
1 teaspoon capers
2 tablespoons chopped parsley
Miriam E. Krenerick

FRENCH DRESSING

- 1 cup salad oil
3 tablespoons vinegar
1 teaspoon salt
1 teaspoon sugar
1 teaspoon sugar
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{8}$ teaspoon paprika
Mix oil, vinegar, salt, sugar, pepper and paprika together and beat thoroughly. Or, put all ingredients in a glass jar and shake well.

THOUSAND ISLAND
FRENCH DRESSING

- To the above recipe, add:
 $\frac{1}{4}$ cup chopped green pepper
2 tablespoons chopped stuffed olives
1 teaspoon chopped parsley
2 tablespoons chopped onion
Mrs. R. G. Hall

COTTAGE CHEESE
DRESSING

- 1 teaspoon salt
1 teaspoon mustard
 $\frac{1}{2}$ teaspoon paprika
1 teaspoon flour
2 teaspoons melted butter
1 teaspoon scalded milk
1 egg
1 cup cottage cheese
 $\frac{1}{4}$ cup mild vinegar
1 cup sour cream (whipped)

Mix dry ingredients thoroughly, then cream with melted butter. Add this mixture to the scalded milk. Stir and cook until very thick. Add vinegar slowly, stirring constantly. Cool slightly and then add beaten egg. Add cottage cheese while beating with egg beater (have lumps pressed out if necessary by putting through sieve). Lastly, fold in cream which has been whipped until thick. This makes 3 cups of dressing.

Mrs. Marie Smith.

SANDWICH FILLINGS

All kinds of meats properly seasoned make delicious fillings. Meat cut in thin slices is excellent. If chopped, add to beef or tongue a little horse-radish sauce; to ham, a little mustard; to lamb, mint or tomato sauce; to chicken and veal, finely chopped peppers or celery; to fish, lemon juice, onion juice, or chopped parsley.

Jelly, jam, marmalade, peanut butter, cream cheeses with various combinations, (chopped) dill pickles, dates, pecans, green peppers, American cheese cut in thin slices with mustard, anchovy or sardine paste, egg combinations are among suggested sandwich fillings.

Miriam E. Krenerick

SANDWICH SPREAD

- 1 quart green tomatoes (ground)
- 1 quart green cucumbers (ground)
- 1 quart green peppers (ground)
- 1½ quarts vinegar (not too strong)
- 1 quart sugar
- 1 cup prepared mustard
- 1 cup butter
- 1 cup flour
- 2 tablespoons salt
- 10c worth of celery
- 3 onions (ground)

Cook 30 minutes. Put the flour in just before the spread is done, just long enough to cook the flour. Good.

Mrs. Jennie Ford

WALNUT, CHEESE AND OLIVE SANDWICH FILLING

Combine 2 small chopped sweet pickles, ½ cup chopped walnut meats, ¼ cup stuffed olives chopped, 1 cup cottage cheese, and ½ cup mayonnaise dressing. Mix and spread on buttered slices of brown bread. Before placing slices together, lay a lettuce leaf between.

James Bramble

SANDWICH FILLING

- 12 large peppers (green and red)
- 2 cups white sugar
- 1 cup flour
- ½ cup dry mustard
- 3 level tablespoons salt
- 1½ pints vinegar

Cook all together until thick, put in jelly glasses, and seal with wax. Ready for use any time.

Mrs. E. W. Banks

OPENFACE SANDWICH

- 1 cup ham, chopped
- 1 hard boiled egg, chopped
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped sour pickle

Few grains pepper

Finger rolls

Mix together, ham, egg, green pepper, pickle and pepper. Moisten with mayonnaise dressing. Split rolls, spread both halves lightly with butter cover with some of the ham mixture, and serve open.

James Brady

RIBBON SANDWICHES

Slice bread half-inch thick, spread generously with cream cheese and pimento mashed. Another thick slice of bread, and again a generous filling, this time of cheese and olives chopped. Top with the third slice of bread. Place in ice-box till chilled and stiff. Slice very thin and serve immediately.

Mrs. Mable DeLong

PIMENTO SAUCE

- Put 1 dozen red peppers through food chopper. Add
- 2 cups sugar
- 1 cup flour
- ½ cup mustard
- 3 tablespoons salt
- 1½ pints vinegar

Put all together and cook until it thickens like paste. Good for sandwiches.

Mrs. A. F. Behling

TOMATO SAUCE

- 2 cups tomato pulp
- 2 slices onion, chopped
- 1 bay leaf
- 3 cloves
- 3 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 teaspoons sugar

Cook the tomatoes, onion, bay leaf and cloves together for 15 minutes. Rub through a strainer. Melt butter, add flour and cook until smooth, then add the tomato, salt, pepper and sugar, with a few grains of soda if tomatoes are very acid. Bring to boiling point and serve with meat, fish, or vegetables.

Mrs. Sarah M. Krenerick

CHEESE SAUCE

- 2 tablespoons butter
- 4 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups milk
- ½ cup grated cheese

Melt butter, add flour, salt, pepper and mix well. Add milk slowly and bring to boiling point, stirring constantly. Add cheese, stir until melted and serve hot. Serve with vegetables or fish.

Egg Sauce

Same as for cheese sauce, only omit cheese, and add 1 chopped hard cooked egg and 1 teaspoon chopped parsley. Good to serve with any kind of fish.

Mrs. Henry Burkwalt

MINT SAUCE

- ¼ cup chopped mint leaves
- ½ cup vinegar
- ¼ cup water
- ¼ cup brown or granulated sugar

Cook all ingredients in saucepan over very slow fire for about 30 minutes. Do not allow to boil. Serve hot. Very nice with lamb or mutton.

Mrs. J. A. Zimmerman

BEARNAISE SAUCE

- ¼ cup butter
- 4 egg yolks
- ½ teaspoon salt
- Few grains cayenne
- 1 tablespoon tarragon vinegar
- ½ teaspoon chopped parsley

Mix butter and egg yolks together, add salt, cayenne, and cook over hot (not boiling) water until thick, stirring constantly. Add vinegar and onion juice and cook 20 minutes, still stirring. Remove from fire and add parsley. Serve at once with halibut or other fish steak.

George C. Smith

HOLLANDAISE SAUCE

- 3 egg yolks
- 3 tablespoons vinegar
- 1 teaspoon lemon juice
- 1/3 cup melted butter
- Few grains cayenne pepper
- Pinch of salt

Heat the vinegar. Beat the egg yolks. Mix in the seasonings, (except the lemon juice) and add the vinegar. Place in the top of a double boiler and add gradually the melted butter. Stir during the cooking, and when the sauce thickens, remove from the fire. Too much beating may make the sauce separate. Stir into the sauce one generous tablespoon cream; add the lemon juice and serve immediately with fish or vegetables.

Zora Belle Herrick

PARSLEY SAUCE

- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups milk
- 3 tablespoons chopped parsley

Melt butter, add flour, salt, pepper and mix well. Add milk slowly and bring to boiling point, stirring constantly—add chopped parsley. Nice with boiled fish.

George Cuatt

SPANISH SAUCE

- 3 tablespoons butter
- 1½ tablespoons chopped onion
- 2 tablespoons flour
- ½ teaspoon salt
- Few grains cayenne
- Few grains pepper
- 1 cup strained tomato juice
- 3 tablespoons cooked ham (chopped)
- 3 tablespoons cooked celery (chopped)
- 2 tablespoons cooked carrots (chopped)

Melt butter, add onion and fry until a delicate brown. Add flour, salt, cayenne and pepper and mix well. Add tomato juice and bring slowly to the boiling point, stirring constantly. Add ham, celery, and carrots. Serve hot. Serve with simple meat dish.

Mrs. Elizabeth Hahn

BAKED MACKEREL

- 2 tablespoons butter
- 1 cup bread crumbs
- 1 teaspoon chopped onion
- 1 teaspoon chopped capers
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 1 teaspoon chopped parsley
- 3½ or 4 pounds mackerel

Melt butter, add crumbs, onions, capers, salt, pepper, and parsley. Wash mackerel and wipe with damp cloth. Stuff and tie together. Sprinkle with salt and pepper and spread with butter or bacon grease. Bake in moderate oven 50 to 60 minutes. Baste often and water.

Mrs. Lillian Jennings

SALMON LOAF

- 1 can best salmon
 - 2 cups rolled cracker crumbs
 - 1 cup milk
- Salt to taste, add cut celery or powdered dry leaves. Cream all together. Press into loaf, steam or bake 20 minutes.

Mrs. F. S. Goodrich

SHRIMP A LA KING

- 1 can shrimps
 - 1 can pimentos
 - 1 can mushrooms
 - 1 cup peas
 - 4 tablespoons butter
 - 2 tablespoons flour
 - 1½ cups milk
- Almond and green peppers may be used if desired. Cook this about 10 minutes in cream sauce and serve on toast.

Mrs. Emily Barry
Manchester, Ia.

CREAMED CODFISH

- 1 tablespoon butter
 - 3 tablespoons flour
 - 1 teaspoon salt
 - ⅛ teaspoon pepper
 - 2 cups milk
 - 3 cups cooked cod, flaked
 - 2 tablespoons chopped parsley
 - 1 tablespoon chopped pimento
- Melt butter, add flour, salt, pepper, milk, stirring constantly, heat flaked fish in sauce, add parsley, pimento, and more seasoning if necessary. Serve on hot toast with baked potatoes.

Orestus Blake,
Jackson, Mich.

FILLET OF SOLE
(Flounder)

- 1½ pounds fillets of flounder
- Salt
- Pepper
- ¾ cup fine bread crumbs
- 1 egg
- 2 tablespoons water

Wipe fillets with damp cloth. Sprinkle with salt and pepper. Dip in crumbs, then in slightly-beaten egg diluted with water and again in crumbs. Cook in small amount of butter, crisco, or half lard and half butter, in a frying pan, 8 to 10 minutes or until brown on both sides. Garnish with lemon and parsley and serve with tartar mayonnaise.

E. M. Wolcott

BOILED SALMON

- 1 tablespoon butter
- 1 onion, chopped
- 1 stalk celery, chopped
- 1 sprig parsley, chopped
- 1 carrot, chopped
- 2 quarts water
- ½ bay leaf
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 1 tablespoon vinegar
- 2½ pounds salmon

Melt butter, add onion, celery, parsley, and carrot. Cook for 2 minutes, stirring frequently. Add water, bay leaf, salt, pepper and vinegar and bring to boiling point. Wrap salmon in cheese cloth and drop into boiling water. Reduce heat and simmer 20 minutes. Remove cheese cloth and serve fish on hot platter. Garnish with lemon and parsley. Serve with parsley sauce.

Mrs. Margaret Hastings

HALIBUT STEAK

Wipe slices of halibut with a damp cloth, sprinkle with salt and pepper, roll in cracker crumbs if desired. Cook in hot fat in a frying pan 8 to 10 minutes or until brown on both sides. Drain on unglazed paper. Garnish with parsley and slices of lemon and serve with hollandaise sauce.

John Cuatt

ESCALLOPED SALMON

- 1 can corn
 - 1 can salmon
 - 1 box macaroni
 - ½ cup milk
- Season to taste. Cook macaroni, salmon and milk and seasoning. Place in well greased pan in layer. Garnish with tomatoes (if desired) and bake about 45 minutes. Will serve 8 persons.

Mrs. Earl Eagan

SALMON PATTIES

- 1 can salmon, flaked
 - 1 cup bread crumbs
 - 2 eggs
 - ¼ cup milk
- Salt and pepper to taste. Mix, make into patties and fry in a small amount of butter and lard mixed, turning once.

George E. Warner

SHELL FISH A LA
NEWBURG

- 2 cups finely cut shrimp, scallops, lobster, or crab meat
- 2 tablespoons butter
- 1 tablespoon flour
- 1 cup milk
- 2 hard boiled eggs
- 1 teaspoon salt
- Cayenne pepper to taste
- ¼ teaspoon paprika
- ¼ cup cooking sherry

If canned fish is used cover with cold water 20 minutes and drain. Melt butter in saucepan, add flour and stir until smooth; add cold milk slowly; boil until thick. Rub egg yolks through strainer and add, stirring until smooth; add seasoning and finely chopped egg whites; add fish, cook all in double boiler for 15 minutes; add sherry and serve at once.

Harley J. Cortright

OYSTER SOUP

- 1 pint standard oysters
 - 1 quart milk
 - 1 cup cream whipped
 - 1 tablespoon butter
- Salt and pepper to season. Put the oysters in saucepan over fire, stir until hot and beginning to boil; add to the hot milk (in the double boiler); add the butter and seasoning; just before serving add whipped cream stirred in.

M. E. Talmage

VEAL SOUP (Excellent)

A knuckle of veal, 3 quarts of cold water, a small quantity of salt, one small tablespoon of rice. Boil slowly, hardly more than a simmer for 4 hours, when the liquor should be reduced to about one-half the original quantity. Remove from fire. Into your soup tureen put the yolk of one egg, and stir well into it one teacup of cream or new milk, also add a small piece of butter. Upon this mixture pour (straining) the boiling hot soup, stirring all the time. Just at the last beat well for a minute or two.

Mrs. William F. Zick

CELERY SOUP

Celery soup may be made with white stock. Cut down the white of 6 heads of celery into little pieces and boil it in 2 quarts of white stock, with a quarter pound of lean ham and two tablespoonfuls of butter. Simmer gently for a full hour, then strain through a sieve, return the liquor to the pan, and stir in three or four spoonfuls of cream with great care. If liked, thicken with a little flour. Season to taste. Serve with toasted bread.

Mrs. Ellen L. Crawford,
Springport, Mich.

NOODLE SOUP

Rub into two eggs as much sifted flour as they will absorb and one teaspoonful of salt; then roll out until as thin as a wafer. Dry and cut in thin slices. Drop in boiling broth and boil 20 minutes.

Mrs. Bertha Eggleston,
Homer, Mich.

MULLAGATAWNY (India)

Cut four onions, one carrot, two turnips, and one head of celery into three quarts of liquor, in which one or two fowls have been boiled. Keep it over a brisk fire till it boils. Add one tablespoonful of curry powder, and one tablespoonful of flour; mix the whole well together and let boil three minutes; pass it through a colander; serve with pieces of roast chicken in it; add boiled rice in a separate dish. It must be of good yellow color and not too thick. If you find it too thick, add a little boiling water and a teaspoonful of sugar. Half veal and half chicken answers as well.

Mrs. Charles Bigelow

SCOTCH BROTH

- 3 pounds mutton from the neck
- 2 quarts cold water
- 2 tablespoons salt
- 1 sliced carrot
- 2 sliced onions
- 4 stalks celery
- 3 tablespoons rice or 3 table-
spoons barley soaked over-
night or 2 tablespoons
flour for thickening

Remove the skin and fat from the meat that has been wiped with a damp cloth. Cut the meat into small pieces, put into the kettle with the carrot, onion and water. Heat gradually to boiling point and cook until meat is tender, strain and remove any fat. Reheat to boiling point, and add rice or barley. Cook until the rice or barley is soft. The meat should not be thrown away, but used in stews, croquettes, or meat cakes. If combined with a little broth, the flavor is restored.

Mrs. Victor Decker

THREE EXCELLENT SOUP RECIPES

1. Cream Beet Soup

2 pounds soup meat or bone, pork or beef. Wash well and put on to boil as for any broth. Skim immediately and add 1 onion and few whole spices, let boil for 1 hour. Then put in about 6 beets cleaned and cut in strips and use leaves and stems also, or canned beets cut in strips may be used. When about done, use $\frac{1}{2}$ pint cream slightly soured, add two table-
spoons of vinegar in cream. Stir well and add quickly to stock, and stir in well. Let boil for $\frac{1}{2}$ hour longer.

2. French Pea Soup

Soak overnight one pound dried peas. Then drain and place in fresh water and bring to a boiling point. Put in 1 teaspoon of soda and set off fire. Let stand for 5 minutes. Then drain and cover with fresh water and cook until done with $\frac{1}{2}$ pound salt or fresh side pork to flavor. Also add 1 medium onion. When about done, pare 4 medium potatoes, cut in quarters and slice thin, and finish cooking.

3. Sour Kraut and Cabbage Soup

Use 2 pounds pork soup meat, or bone. Wash well and put on to boil. Put in 1 table-
spoon salt. Skim and add 1 onion and few whole spices. Let cook for $1\frac{1}{2}$ hours. Then use 1 medium head of cabbage, cut fine and 1 can sour kraut slightly squeezed out. When about done, take 1 onion, dice and fry down, then add flour and make a thick gravy with broth, then put gravy in with the rest and boil $\frac{1}{2}$ hour or till done. Good with boiled potatoes.

Mrs. Earl Eagan

POTATOES AU GRATIN

- $1\frac{1}{2}$ cups milk
- 2 tablespoons flour
- 2 tablespoons butter (or other fat)
- 1 teaspoon salt
- $\frac{1}{4}$ pound grated cheese
- 4 cups cooked diced potatoes
- 1 cup bread crumbs

Prepare a sauce with the milk, flour, butter, and salt. Add cheese and stir until melted. In a shallow greased baking dish place potatoes, pour cheese sauce over them, cover top with bread crumbs. Bake in a moderate oven until golden brown and potatoes thoroughly heated.

M. E. Talmage

SWEET POTATOES

Boil, mash and season sweet potatoes as you would Irish potatoes, and to an average dish, add $\frac{1}{2}$ cup seedless raisins. Cover the top with marshmallows and brown a delicate brown.

Jennie E. Worthington

SOUTHERN SWEET POTATO BALLS

- 6 riced sweet potatoes
- 1 teaspoon salt
- 3 tablespoons milk
- $\frac{1}{8}$ teaspoon pepper
- 1 teaspoon minced onion
- 3 tablespoons of fat
- 3 egg yolks

Add the milk, salt, pepper, minced onion, melted fat, and beaten egg yolks to the riced sweet potato, shape into balls, about $1\frac{1}{2}$ inches in diameter, using one heaping tablespoonful for each. Then roll balls in finely sifted, dried bread crumbs, next in beaten egg and one tablespoonful of water beaten together, and then in crumbs again. Fry in deep fat, at 390 F. until golden brown. Makes 15 balls.

Mrs. Elizabeth Pomeroy

SHOESTRING OR
JULIENNE POTATOES

Pare 5 or 6 potatoes. Cut in $\frac{1}{4}$ inch strips making them as uniform as possible in size and length. Soak in cold or ice water $\frac{1}{2}$ to 1 hour. Drain. Dry between towels and fry in deep hot fat until a delicate brown. Drain on unglazed paper and sprinkle with salt.

Mrs. J. A. Zimmerman

VEGETABLE LOAF

- $\frac{3}{4}$ cup cooked carrots
- $\frac{3}{4}$ cup cooked parsnips
- $\frac{3}{4}$ cup cooked onions
- $\frac{3}{4}$ cup cooked green peas
- 2 eggs
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon mushroom powder
- 1 tablespoon minced parsley
- Bread crumbs

Press the vegetables through a sieve; add seasoning and well beaten eggs. Use enough bread crumbs to make the mixture keep its shape. Bake in a greased baking dish or casserole in a moderate oven until heated through, and brown on top.

Norma Hansing

BAKED SPINACH
WITH CHEESE

- 1 can spinach
- 2 tablespoons chopped parsley
- 4 tablespoons butter
- 3 eggs
- $\frac{1}{2}$ teaspoon Spanish paprika
- $1\frac{1}{2}$ cups milk
- 1 cup sandwich cheese
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon onion juice

Cook parsley in butter, add milk, beaten egg, salt, onion juice, paprika, chopped spinach, and sandwich cheese cut in small pieces. Pour into a buttered baking dish and bake one-half hour in a moderate oven. Garnish with slices of lemon.

William J. Folk

STUFFED ARTICHOKEs

Wash artichokes and trim points of leaves and stem. Soak in cold water one-half hour. Cook 30 to 40 minutes in boiling salted and acidulated water, or until leaves pull out easily. Drain upside down and dig out choke with spoon. Fill heart with stuffing and put a spoonful at base of each of the larger leaves as far as convenient, pulling leaf back gently and placing stuffing close to base. Stuffing: 3 or 4 slices of bacon cut in cubes and browned (with chopped onion if desired.) Add about a cupful of bread crumbs to fat and brown slightly. Mix with bacon and one-half cupful or more of grated cheese and a very little water to hold together. Enough for 2 large or 3 small artichokes. Bake in covered dish for 30 minutes. A favorite recipe of my grandmother, the late Ann Dingle Vivian of Blenheim, Ontario. Contributed in her memory by her daughter and granddaughter

Mrs. S. Charles Case, and
Vivian Case Serio,
Ann Arbor, Mich.

RICE AND CHEESE
SUPREME

Cook 1 cup rice and keep hot. Make a thick white sauce of about $1\frac{1}{2}$ cups in quantity. Add $\frac{1}{2}$ cup grated or small pieces of strong cheese. Stir until cheese is melted and smooth. Have as many eggs hard boiled as there are persons and slice or cut in rather coarse pieces and add to sauce, just fold in, but don't stir a great deal. Pile rice in center of a platter and pour mixture over it. This is a good luncheon or supper food and will serve four people.

Mrs. Mary E. Booth,
Homer, Mich.

BAKED BEANS

2 pounds of beans
Soak overnight in water
In morning put on stove and parboil in enough water to cover beans in which a teaspoonful of soda has been added, then put on fresh water and add the pork and cook until tender, then put in a baking dish and add a cup of brown sugar, salt and pepper and a generous lump of butter. Bake slowly in a moderate oven until a deep brown.

L. J. Wolcott

LIMA BEANS
WITH PIMENTOS

- 2 cups cooked lima beans
- $\frac{1}{2}$ cup shredded pimentos
- $\frac{1}{2}$ cup buttered bread crumbs
- 2 tablespoons grated cheese
- $1\frac{1}{2}$ cups thin white sauce
- 2 tablespoons tomato catsup
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika

Combine lima beans, white-sauce, pimentos, seasoning and catsup. Place in baking dish, sprinkle bread crumbs and cheese over top. Bake in moderate oven 3 minutes.

(In memory of my mother,
Mrs. Emma Roper.)

Mrs. G. M. Condon,
Detroit, Mich.

SCALLOPED
VEGETABLE OYSTERS

Clean and slice or dice 3 cupfuls vegetable oysters. Shred about one tablespoonful salted codfish and soak it about 30 minutes, while cooking vegetable until tender. Mix and put in layers in buttered casserole with about one-half cupful bread crumbs and enough thin cream sauce, well-seasoned, to barely cover, with seasoning as desired. Top with buttered crumbs and bake until browned nicely.

Vivian Case Serio

RICE A LA CAROLINA

- 1 medium potato
- 6 tablespoons butter
- 1 tablespoon grated onion
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon sage
- $\frac{1}{2}$ pound left over meat, diced
- $\frac{1}{2}$ cup rice
- $1\frac{1}{2}$ quarts water
- $\frac{1}{2}$ cup condensed tomato
- 2 hard boiled egg yolks
- $\frac{1}{4}$ cup cream

Peel and cut potato into long narrow strips, or dice. Boil until tender, but not quite dry. Add onion, salt, sage, and 2 tablespoons butter. Put the diced potato in bottom of baking dish; then spread a layer of diced meat. Boil rice in $1\frac{1}{2}$ quarts of water, 20 minutes, drain, set in oven 5 minutes to dry. Then add condensed tomato and 4 tablespoons butter and spread rice over layer of meat. Put egg yolks through colander and sprinkled over top of rice. Moisten with cream and brown in a quick oven.

Mrs. A. W. Harper

CORN AU SOUTHERN

- 1 can corn
- 2 eggs
- $\frac{2}{3}$ cup milk
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Beat eggs, add milk, then corn, salt and pepper. Pour into buttered baking dish and bake slowly 1 hour. Delicious.

Recipe given to my sister,
Miss Mary N. Owen.

Mrs. Cora V. Mount

COOKED CABBAGE
(Original)

- 1 small head of cabbage (shaved)
- 1 cup sour cream
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup vinegar

Cook slowly, when taken from stove, add a little salt.

Mrs. Linda Adams,
Marshall, Mich.

THREE EXCELLENT RECIPES

1. Grandfather's Liniment

To $\frac{1}{4}$ pint grain alcohol add
 $\frac{1}{4}$ ounce peppermint oil
 $\frac{1}{4}$ ounce organum oil
 $\frac{1}{4}$ ounce cinnamon oil
 $\frac{1}{4}$ ounce cedar oil
 $\frac{1}{4}$ ounce hemlock oil
 $\frac{1}{4}$ ounce wormwood oil

In memory of:-
 Michael Sweitzer, 1830-1925

2. Mentholatum

1 10c jar colorless vaseline or petrolatum
 $\frac{1}{2}$ ounce bee's wax
 $\frac{1}{2}$ ounce camphor gum
 $\frac{1}{8}$ ounce menthol

Melt the ingredients together in order given.

In honor of:-
 Mrs. Lucinda Ludwig

3. Hand Lotion

$\frac{1}{8}$ ounce gum tragacanth
 1 gill alcohol
 1 gill glycerine
 $\frac{1}{2}$ gill cologne

Soak the gum tragacanth in one pint of soft water and keep in warm place for three days, after which add other ingredients.

Harland A. Ludwig

HAND LOTION

$\frac{1}{2}$ pint witch hazel
 3 ounces glycerine
 Juice of 4 lemons ($\frac{2}{3}$ cup), or nearly equal amount of vinegar may be used if desired.

Rose water may be added. Makes an inexpensive and a very effective lotion.

Sarah Newell Metz
 (Mrs. Metz is the daughter of William Pitt Newell, one of the early settlers in Albion.)

FURNITURE POLISH

1 pint gasoline
 $\frac{1}{2}$ tea cup turpentine
 1 pint paraffine oil (purchase at hardware store)

Use on soft cloth. Removes dirt and finger marks as well as polishes.

Mrs. E. H. Metz,
 Detroit, Mich.

MAGIC LINIMENT

1 oz. each, spike, organum, hemlock, wormwood oil.
 2 oz. sweet oil
 1 oz. each, spirits ammonia camphor gum, spirits turpentine.

1 pint proof spirits. This is fine for lame joints or muscles.

Mrs. Frank Pierce

TWO EXCELLENT RECIPES

1. Royal Cream (Hand Lotion)

$\frac{1}{4}$ ounce gum tragacanth
 1 ounce alcohol
 2 ounces glycerine
 $\frac{1}{4}$ ounce rose water
 3 drops carbolic acid
 1 pint rain water
 $\frac{1}{4}$ ounce benzoin

Put the gum tragacanth in the pint of rain water, let stand until it dissolves, then add the other ingredients.

Stir it all together. Very good.

2. Eye Water

1 ounce saltpeter
 1 ounce white vitriol
 2 quarts snow water or rain water.

Put ingredients together and shake well, whenever convenient for two days, then strain liquid. It is good to keep in the house all the time. If too strong, dilute when using.

Mrs. Betsey H. Weldon

HOUSEHOLD HINTS

Burnt sugar syrup added to gravy gives it a dark rich color and may be used in cakes and icings.

When rinsing clothes in hard water if a little milk is added to the bluing water, it will prevent the blue setting in streaks.

Mrs. Frank Pierce

When cooking, if anything burns, put the kettle roaster or whatever it is, into some cold water for a few minutes unless burned too badly.

It will loosen finely and not taste burned. I have tried it, and it works fine.

Mrs. Jay Semon

How to Keep Carrots Crisp in Winter

In the fall place carrots in an earthen crock in the cellar. Cover the top of the crock with a paper.

Mrs. Linda Adams,
 Marshall, Mich.

RECIPE FOR PASTE

$\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ tablespoon powdered alum
 1 pint water
 15 drops clove oil.

Mix dry ingredients by sifting together in a flour sifter. Then put mixture in a double boiler, add water and clove oil, cook until clear. Can be put in little cold cream jars or any wide mouthed bottle and is ready for use. Very economical paste and keeps well for a long time. Very convenient to have on hand for use of children, as well as adults.

Miriam E. Krenerick

FOOD FOR FIFTY

MEATS

Roast Beef 20 lbs.
 Roast Lamb 3 8-lb. legs of yearlings
 Roast Veal 2 medium sized forequarters
 Roast Pork 20 lbs.
 Baked Ham 2 9-lb. hams
 Hamburger Steak 12 lbs.
 Sausage link 12 lbs.
 Roast Chicken 12 lbs. dressed
 Roast Turkey 12 lbs. dressed
 Oyster Stew 7 qts. oysters, 8 qts. milk

VEGETABLES

Baked Beans 4 qts.
 Lima Beans 3 qts.
 Onions, boiled $1\frac{1}{2}$ pks.
 Onions, creamed 1 pk.
 Asparagus, creamed 6 large bunches
 (4 qts. white sauce)
 Parsnips, buttered 15 lbs.
 Potatoes, mashed 1 pk.
 Rice, boiled 2 qts., 14 qts. water

FRUITS

Baked Apples 50 medium size
 Apple Sauce 16 lbs.
 Apricots, stewed 4 lbs dried
 Prunes, stewed 5 lbs. dried
 Cranberry Sauce 6 qts. cranberries
 Strawberries for Shortcake 9 boxes
 Ices or Sherbets 8 qts.
 Lemonade 3 doz. lemons
 Fruit Punch 10 qts.
 PIES 10 medium size

FOOD FOR 100

25 lbs. meat (with no waste)
 12 lbs. veal with 8 chickens for chicken pies
 3 pks. new or 2 pks. old potat's
 1 gal. milk for cream'd potato's
 2 lbs. coffee
 2 qts. whipping cream for topping desserts
 3 qts. cream
 16 glasses jelly
 $2\frac{1}{2}$ qts. mayonnaise
 12 cans peas or corn
 15 lbs cabbage
 17 doz. rolls
 1 lb. butter will serve 32
 Mrs. Emily Barry
 Manchester, Iowa

crush hen & chicken leaves
 for poison Ivy.

Peroxide on cotton for nose
 bleed

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